

## User manual

WMF 1000 S and WMF 1000pro S coffee machines

EN - Type 03 0500 (WMF 1000 S), Type 03 0510 (WMF 1000pro S)

## Preliminary comments

---

*Congratulations on choosing your new WMF coffee machine. WMF has been involved with the preparation of coffee for more than 125 years. Innovation, quality and many years of experience characterise WMF as a manufacturer of professional premium coffee machines. The WMF 1000pro S and WMF 1000 S bring this quality coffee into your home.*

Read this user manual before you start preparing the coffee. Only then can you get to know all the functions, operate your coffee machine safely and treat yourself to a wonderful cup of coffee.

## Signs and symbols

Next to the text, you will find the following symbols with the following meaning:

### Hazard instructions



Hazard!  
Hazard of being injured!



Hazard!  
Risk of burns and scalding!



Hazard!  
Potentially lethal hazard due to electric shock!



Caution!  
Risk of possible material damage!

### Validity of the details



The details apply only to the WMF 1000 S



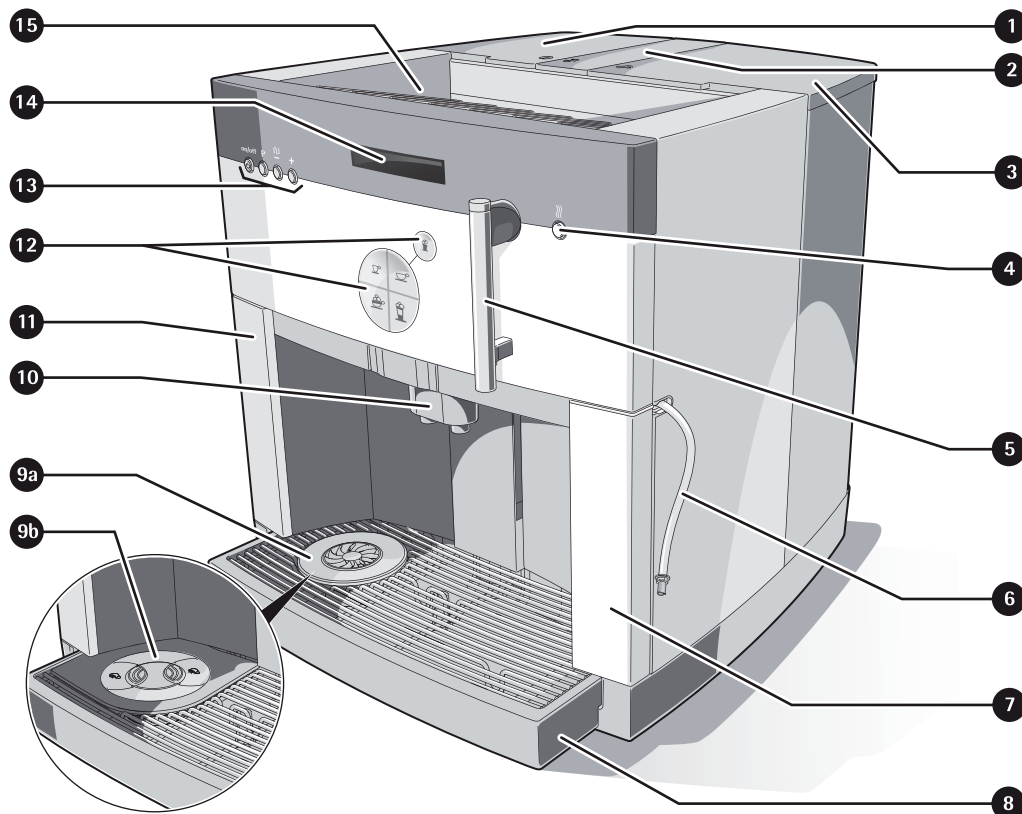
The details apply only to the WMF 1000pro S

### Information



Useful information and tips





Legend	
1	Bean container lid
2	Lid for ground coffee insert
3	Brewing unit lid
4	Hot water button
5	Hot water spout
6	Milk hose
7	Water tank
8	Drip tray with drip tray grid
9a	Preheat cup Steam Jet WMF 1000 S
9b	Preheat cup Steam Jet WMF 1000pro S
10	WMF All-In-One spout
11	Coffee grounds container
12	Beverage buttons
13	Function keys
14	Display
15	Cup storage



Leave this page folded out while reading the user manual.

This will give you an overview of the complete automatic coffee machine, including all its components. The positions 1 ... 15 are dealt with again in the individual chapters.

## Ready-to-operate display

The descriptions in this user manual are always based on the assumption that coffee machine is ready to operate. When the following display appears (item 14) your machine is ready for use and you can now select your hot drink:

your selection please  
8:15 1.3.2011

## The beverage buttons

Your selected hot drink is produced simply by pushing the button above the beverage buttons (item 12).




Each beverage button has up to 3 functions. The way in which you can use the beverage buttons is shown in the overview on the right.

	Press briefly: 1x Espresso
	Press 2x briefly: 2x Espresso
	Keep pressed down: Ristretto
	Press briefly: 1x Café Crème
	Press 2x briefly: 2x Café Crème
	Keep pressed down: 1 mug Café Crème
	Press briefly: 1x Capuccino
	Press 2x briefly: 2x Cappuccino
	Keep pressed down: 1x Cafe Latte
	Press briefly: 1x Latte Macchiato
	 <b>pro S</b> Press 2x briefly: 2x Latte Macchiato
	Keep pressed down: 1x Espresso Macchiato
	Press briefly: 1 mug of milk
	Press and hold, till the desired quantity of milk foam is obtained

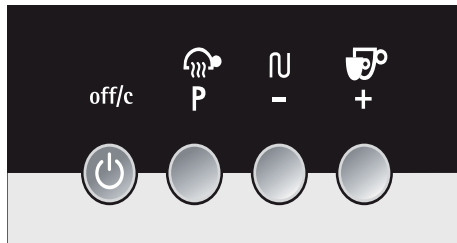
## The hot water button

The hot water button is located on the right hand side at the front on the machine (item 4). It can be operated in two ways:









	Press briefly: 1 glass of hot water
	Press and hold, until the desired quantity of water is obtained

## The function buttons

Other functions can be operated using the function buttons (item 13) top left. The function buttons are always allocated several different functions. The overview on the right shows a brief summary of what the symbols stand for:



The next page provides more of the highlights of the functions of your coffee machine.

	<b>off/c-button</b> <ul style="list-style-type: none"><li>- Switching on</li><li>- Timer operation</li><li>- Stop the procedure</li><li>- Back without change</li><li>- press for at least 2 seconds: Switch off</li></ul>
	
	<b>P-button</b> <ul style="list-style-type: none"><li>- Call up programmes</li><li>- Confirm selection</li></ul>
	<b>Preheat cup</b> <ul style="list-style-type: none"><li>- press for at least 2 seconds: Start cup warming</li></ul>
	<b>Minus button</b> <ul style="list-style-type: none"><li>- Browse backwards</li><li>- Reduce value</li><li>- Reduce strength of coffee</li></ul>
	<b>Care button</b> <p>press for at least 2 seconds:</p> <ul style="list-style-type: none"><li>- Warm up rinsing</li><li>- Call up the customer care programmes and cleaning programmes.</li></ul>
	<b>Plus button</b> <ul style="list-style-type: none"><li>- Browse forwards</li><li>- Increase value</li><li>- Increase strength of coffee</li></ul>
	<b>Quick selection of cup size</b> <p>press for at least 2 seconds:</p> <ul style="list-style-type: none"><li>- Set the volume for the next beverage</li><li>- Pot function</li></ul>

## Overview of highlights of the WMF 1000 S and WMF 1000pro S

---

The following functions make the WMF coffee machine unique:

### Unique variety of beverages and pot function

The coffee machine makes (2x) Espresso, Ristretto, (2x) Cafe Creme, (2x) Cappuccino, Cafe Latte, Espresso Macchiato, Milk, milk foam, hot water for tea and even a full pot of Cafe Creme. On the WMF 1000pro S there are two Latte Macchiato at the same time.

### WMF All-In-One spout

The WMF All-In-One spout is a coffee spout and milk foamer rolled into one. The double milk spout provides 2 servings of Cappuccino and, on the WMF 1000pro S, also 2 Latte Macchiato.

### Milk system rinsing WMF Connect and Clean

The simple and rapid solution for rinsing the milk system! Only ten seconds is required for this before you switch off. One push of the button is enough to clean the entire machine subsequently.

### WMF Steam Jet

With the WMF Steam Jet you can heat your cups to the optimum temperature in just a few seconds, on the WMF 1000pro S even 2 Espresso cups at the same time.

### WMF Silence System

The machines make your coffee extraordinary quietly. For this reason, you may only know that your beverage is ready when you become aware of the unmistakable coffee aroma.

### WMF Ambient illumination

The illumination of the WMF 1000pro S creates the atmosphere. The beverage becomes the star on the cup stage.

### WMF Office Functions for the office

Certain functions of the beverage buttons can be deactivated in order to simplify the operation, particularly in an office environment.

### Professional WMF Technology

The WMF Professional Brewing System is used in thousands of WMF Professional machines. It can be easily removed for cleaning.

### For efficient energy management

4 individually adjustable energy saving levels and automatic switch-off help to save energy. Thanks to the WMF-Zero-Energy Function, the machine does not use any power when it is switched off.

### WMF Perfect Extraction System

As opposed to other coffee machines, you can set the grinding grade of the coffee considerably finer - to give the perfect coffee experience.

### Individual Taste

For the coffee with an individual touch, you have several setting options such as settings for coffee strength, grinding grade or settings for full volume of the cup.

## Table of contents

<b>1</b>	<b>For your safety</b> . . . . .	<b>1</b>	3.3.2	Quick selection of cup size. . . . .	28	4.2.4	Machine-cleaning - Cleaning programme. . . . .	56
1.1	Intended use . . . . .	1	3.3.3	Cup warming WMF Steam-Jet. . . . .	29	4.2.5	Replace water filter. . . . .	59
1.2	Hazard instructions. . . . .	2	3.3.4	Pot function. . . . .	30	4.2.6	Descale coffee machine . . . . .	61
<b>2</b>	<b>Initial setup.</b> . . . .	<b>5</b>	3.3.5	Set the coffee strength for the next beverage. . . . .	31	4.3	Manual cleaning . . . . .	65
2.1	Scope of supply. . . . .	5	3.3.6	Coffee preparation using ground coffee . . . . .	31	4.3.1	Clean the brewing unit. . . . .	65
2.2	Installation and connection. . . . .	7	3.3.7	Preparing milk and milk foam . . . . .	33	4.3.2	General cleaning . . . . .	69
2.3	Testing the water hardness. . . . .	9	3.3.8	Hot water dispensing . . . . .	34	4.3.3	Clean the milk system. . . . .	70
2.4	Clean the water tank . . . . .	9	3.4	Cancel beverage preparation. . . . .	34	4.3.4	Clean the steam nozzle. . . . .	73
2.5	Insert the WMF water filter . . . . .	10	3.5	Tips to save energy . . . . .	34	4.4	Lubricating O-rings. . . . .	75
2.6	Installing milk hose. . . . .	11	3.6	Carry out the settings. . . . .	35	4.4.1	Lubricating O-Ring of the Water tank. . .	75
2.7	Filling the water tank . . . . .	12	3.6.1	Permanent setting of the cup size. . . . .	35	4.4.2	Lubricating O-Ring of the Water tank. .	76
2.8	Filling the coffee bean hopper. . . . .	12	3.6.2	Beverage settings . . . . .	37	<b>5</b>	<b>Display messages.</b> . . . .	<b>77</b>
2.9	Initial setting . . . . .	14	3.6.3	Grinding grade setting: Perfect Extraction System . . . . .	40	5.1	Operating messages . . . . .	77
<b>3</b>	<b>Operation</b> . . . . .	<b>19</b>	3.6.4	Basic settings. . . . .	45	5.2	Messages for troubleshooting . . . . .	80
3.1	Switching on or switching off the automatic coffee machine. . . . .	19	3.7	Reading counter readings. . . . .	49	5.3	Problems without error display . . . . .	85
3.1.1	Switching on . . . . .	20	<b>4</b>	<b>Care.</b> . . . .	<b>50</b>	<b>6</b>	<b>Technical data.</b> . . . .	<b>88</b>
3.1.2	Switching off . . . . .	21	4.1	Care overview . . . . .	50	<b>7</b>	<b>Index</b> . . . . .	<b>89</b>
3.1.3	Timer operation (automatic switch-on). . .	21	4.2	Customer Care programmes. . . . .	51	<b>8</b>	<b>Transport and Disposal</b> . . . . .	<b>91</b>
3.2	Use milk . . . . .	23	4.2.1	Calling up the customer care programmes. . . . .	53	<b>9</b>	<b>Guarantee, warranty and service</b> . . . .	<b>91</b>
3.2.1	With the milk nozzle (only on WMF 1000 S) . . . . .	23	4.2.2	Warm up rinsing . . . . .	53	<b>10</b>	<b>Legal details</b> . . . . .	<b>92</b>
3.2.2	With the milk lance . . . . .	24	4.2.3	WMF Connect & Clean milk system rinse. . . . .	54			
3.3	Preparing beverages . . . . .	25						
3.3.1	Coffee specialities at the touch of a button. . . . .	26						

For your safety

## **1 For your safety**

---

Maximum possible safety of devices is one of the characteristics of WMF products to which we give our special attention. The integrated safety devices of the coffee machine are, however, only effective if you follow the following safety instructions.

### **1.1 Intended use**

The WMF 1000 S and the WMF 1000pro S are coffee machines for Espresso, Café Crème and Ristretto, and the milky coffee specialties Cappuccino, Latte Macchiato, Cafe Latte and Espresso Macchiato. In addition, hot water, milk foam and milk can be prepared. Each portion is freshly brewed at the touch of a button. The WMF 1000 S and the WMF 1000pro S are designed for domestic use and for use in an office environment. Both coffee beans via the grinder as well as ground coffee through a feed chute can be processed. The coffee machine must be used exclusively for preparing coffee beverages, foaming and dispensing milk and for preparing hot water. The device is suitable for the preparation of an average of 50 cups per day\*.

The coffee machine is not suitable for operation by children or by persons with limited capabilities to operate devices.

In case of misuse, incorrect connection, incorrect operation, improper repair or non-compliance with the above specifications, no liability will be accepted for any damage. In case of damage caused by neglecting cleaning or descaling or by using other cleaning products or scaling products than those of WMF, no liability is accepted and related guarantee claims and warranty claims are unapplicable.

\* (measure for the performance of the machine; does not refer to the guarantee conditions)



For your safety

## 1.2 Hazard instructions

Despite all safety precautions, there is a hazard potential associated with each device if handled improperly. Therefore, follow the instructions below when handling your automatic coffee machine to avoid injuries and health hazards:



### **Hazard!**

#### **Possible injuries due to the grinders!**

As long as your automatic coffee machine is switched on and connected to the power supply, the grinder of your automatic coffee machine can start up and you may suffer injury.

- > When you want to clean the coffee bean hopper, switch off the automatic coffee machine and remove the mains plug.



### **Hazard!**

#### **Possible risk to life due to electric shock!**

Water or other fluids that have seeped into your coffee machine can lead to life-threatening electric shocks.

- > Do not clean your automatic coffee machine under running water, with steam cleaners or with steam jets.
  - > Do not use any tools or similar instruments.
-

For your safety



**Hazard!**

**Probable risk of burns or scalding due to hot components or steam and hot liquids!**

The All-In-One spout and the hot water spout are very hot while in operation and on contact can cause burns. Hot beverages and escaping steam can scald you.

- > Do not touch the All-In-One spout, the hot water spout or the direct adjoining surfaces of your automatic coffee machine.
- > Avoid contact with the escaping steam and handle the hot beverage with care.



**Hazard!**

**Possible health hazard!**

If you neglect to clean the milk unit or the water tank, or if you use comestibles or liquids other than coffee, drinking water or milk, your health may be impaired.

- > Clean the machine regularly in accordance with the instructions in chapter "4 Care" on page 50.
  - > Use only clean, cold drinking water to fill the water tank and use only milk in the milk system of your automatic coffee machine.
-



**Hazard!**

**Possible health hazard due to cleaning agents or descaling agents.**

Cleaning agents and descaling agents are irritants and become very hot while executing the cleaning programmes. Cleaning agents and descaling agents can affect your health. Cleaning agents and descaling agents can damage the plastic parts of the automatic coffee machine and other articles and textiles.

- > Use only the WMF cleaning agents and descaling agents.
- > Avoid any contact with cleaning agents or descaling agents.
- > Keep the cleaning agents and descaling agents away from children.
- > Never ingest the cleaning agent and descaling agent or mix them with other cleaning agents and descaling agents or other chemicals.
- > Even if you are only breaking off from the cleaning activity briefly, wash your hands after cleaning your automatic coffee machine.
- > Do not eat or drink during the cleaning programmes.
- > Ensure that there is adequate ventilation when the cleaning programmes are running.



**Hazard!**

**Possible material damage!**

If you lift the machine using the hot water spout, the hot water spout may be torn away.

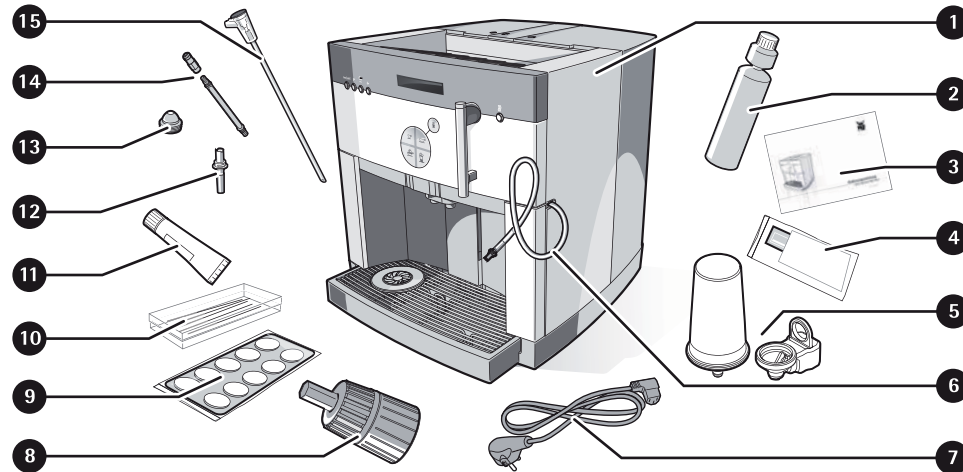
- > Hold the machine as a unit when you lift it.

## 2 Initial setup

*Now you are only few steps away from preparing and enjoying the perfect coffee.  
In this chapter, you can learn step-by-step how you can start operating your coffee machine.*

### 2.1 Scope of supply

> Check the scope of supply for completeness.





Specially for using the coffee machine in the office you can purchase the WMF Office Accessories Set. This makes operating and cleaning your coffee machine easier when the machine is being used intensively. Amongst other things, it contains a larger bean container for more beans, a sticker with beverage names and replacement parts.

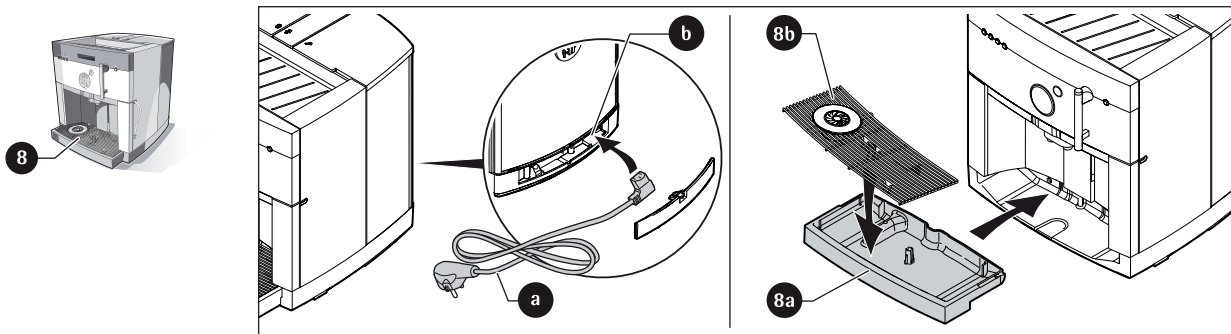
Initial setup

## 2.2 Installation and connection

- > Unpack the automatic coffee machine.
- > Check the machine for possible damages during transportation.

- Assembly**
- > While installing the automatic coffee machine, follow the hazard instructions given under chapter "1.2 Hazard instructions" on page 2 and in this chapter as well as the following instructions:
  - > Place the automatic coffee machine on a stable, horizontal surface that is waterproof and heat-resistant.
  - > Protect the mains cable from damage:
    - Do not kink or trap the mains cable.
    - Protect the mains cable from sharp edges, moisture, heat or oil.
  - > Do not allow the cable to hang over the edge of the table or the corner of the table.
  - > Protect the automatic coffee machine from moisture and weather influences and do not use the automatic coffee machine outdoors.
  - > Install the device at least 85 cm, if necessary, even higher, above floor level.
  - > Allow a space of at least 300 mm for removal of the brewing unit, for maintenance and cleaning.
  - > Maintain a space of at least 5 cm at the sides.

## Initial setup



### Installation

- > Remove the cover from the cable compartment and remove the cable (a).
- > Plug the cable into the socket on the machine (b).
- > Place the cable through the opening in the cover.
- > Close the cable compartment.
- > Connect the plug to an earthed socket.

### Drip tray and drip tray grid insert

- > Insert the drip tray (8a) with drip tray grid (8b) in the coffee machine.

Initial setup

## 2.3 Testing the water hardness



- > Briefly dip the provided Carbonate hardness-test strips (about 1 Second) into your tap water. One minute later, you can read the degree of hardness with the help of the colour scale on the test strip package.

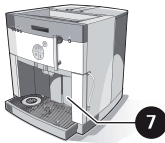


---

Enter the value with the initial settings (Chapter 29 Initial settings).

---

## 2.4 Clean the water tank

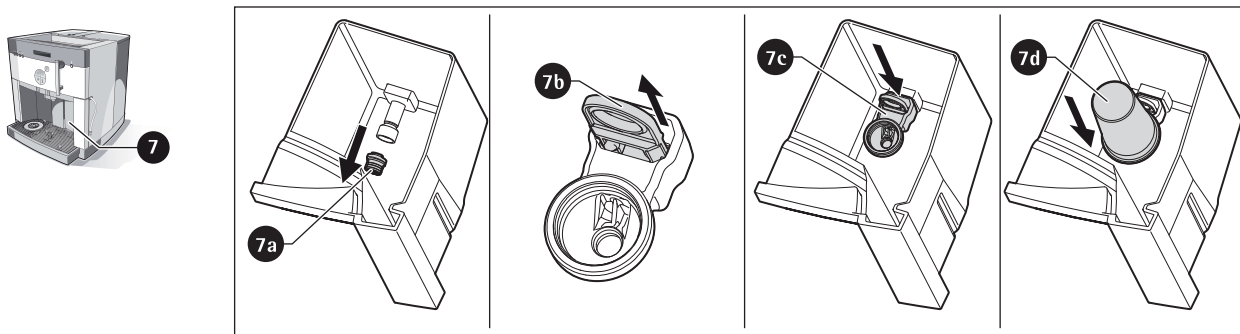


- > Remove the water tank (7) from the coffee machine.
- > Remove all the accessories from the water tank.
- > Thoroughly rinse the water tank with tap water and a mild cleaning agent.
- > For the time being do not slide the water tank back into the machine. First carry out the steps in chapters "2.5 Insert the WMF water filter" on page 10, "2.6 Installing milk hose" on page 11.



## 2.5 Insert the WMF water filter

The WMF water filter protects the coffee machine from scale formations and ensures best quality of water for making coffee.

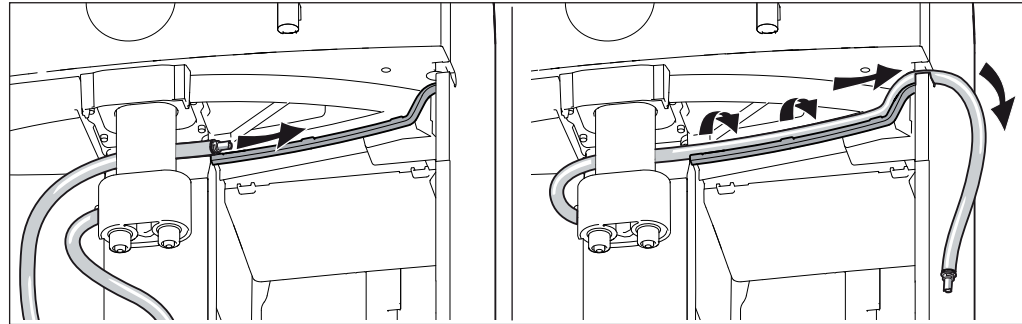


There is no need for a water filter if the water hardness range is between 0 and 4. If you insert a water filter, set the coffee machine accordingly (see „water filter being used?“ on page 16).

- > Remove the sieve (**7a**) from the water tank (**7**).
- > Pull the locking device (**7b**) of the cartridge adapter upwards.
- > From the top lateral side, clamp the cartridge adapter (**7c**) to the water spout supports with the clamping ring.
- > Press the locking device on the cartridge adapter downwards.
- > Attach the new water filter cartridge (**7d**) to the cartridge adapter.

## 2.6 Installing milk hose

In the as-delivered condition, the milk hose (6) hangs from the All-In-One spout and is packed in a plastic bag.



*The water tank must remain outside the machine when fitting the milk hose.*

- > Push the All-In-One spout to the lower position.
- > Insert the milk hose (6) into the guide (6d).



### **Hazard!**

#### **Possible danger of scalding caused by incorrect fitting of the milk hose**

If the milk hose is incorrectly fitted it may jump out of the guide. Hot water may come out and cause scalding.

- > See to it that the milk hose
  - does not lie in front of the water tank,
  - is unstrained when the All-In-One spout is at the lowest position.
  - is not kinked, so that it cannot jump out of the guide.

## 2.7 Filling the water tank



### **Caution!**

#### **Possible damage to your automatic coffee machine due to unsuitable liquids!**

Liquids other than drinking water can damage your coffee machine or can result in clogging.

- > Fill the water tank of your automatic coffee machine only with clean, cold drinking water.
- > Never fill the water tank with hot water, mineral water, soda water, milk or other liquids.

- 
- > Fill the water tank with cold tap water (maximum 2.8 litres). The tank can be filled with the fitted lid.
  - > Slide the water tank into the automatic coffee machine with the lid fitted in position.

## 2.8 Filling the coffee bean hopper



Once unpacked, roasted coffee loses its aroma in few days. Therefore, pour only as many coffee beans in the coffee bean hopper as you expect to use in the next few days. So that you can enjoy the full aroma of your coffee, it is better to frequently refill with beans.



Each automatic coffee machine is checked thoroughly before shipment. Therefore, coffee grounds residue may remain in the grinder. Your coffee machine will definitely not be a used one.

## Initial setup



### **Hazard!**

#### **Possible injuries due to the grinders!**

As long as your automatic coffee machine is switched on and connected to the power supply, the grinder of your automatic coffee machine can start up and you may suffer injury.

- > Do not reach into the coffee bean hopper of your coffee machine when the coffee machine is not switched off and removed from the mains.

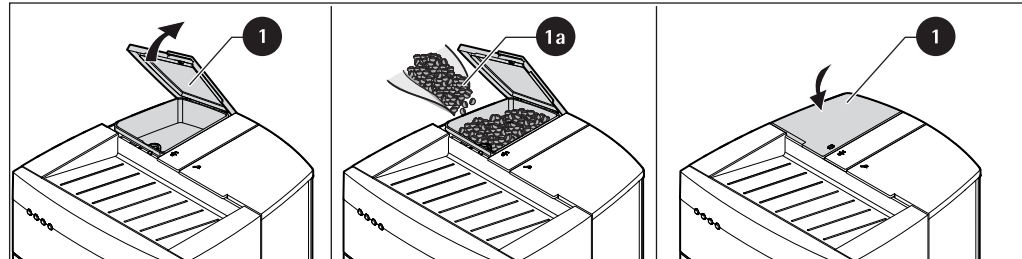
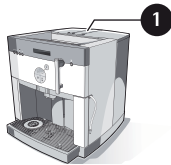


### **Caution!**

#### **Possible damage to your automatic coffee machine due to foreign bodies!**

Foreign bodies that are present in the coffee bean hopper can damage the grinders.

- > Make sure that no foreign bodies (e.g. metal parts) are present in the coffee bean hopper.
- > Pour only appropriate coffee beans into the coffee bean hopper. Do not use coffee beans aromatized with syrup.



- > Open the lid of the coffee bean hopper (1).
- > Fill the hopper (1a) with coffee beans.
- > Close the lid (1).

*Cup volume: max. 250 g*

## 2.9 Initial setting



> Push the off/c button.  
*The commissioning program begins.*

### Set the language

```
language: english
OK: P      change: -/+
```

- > Set the desired language with **-** or **+**.
- > Confirm the language with **P** button.

```
initial setting
of your WMF 1000 S
```

*The setup programme now guides you through the initial settings.*

```
initial setting
of your WMF 1000pro S
```

### Set the switch off time

```
sw. off time: 30min
OK: P change: -/+
```

- > Set the time after which the machine automatically switches off after the last beverage preparation with **-** or **+**.
- > Confirm your selection with **P** button.  
*For a setting at "0 Minutes", the machine does not switch off automatically.*

## Initial setup

### Energy saving modes

Eco-Mode: 2  
OK: P change: -/+

*You can choose between 4 energy saving modes.*

- > Please note the following information.
- > Using the **-** or **+**, set the energy saving mode.
- > Confirm your selection with **P** button.

Energy saving mode	Method of operation of the coffee machine
1	Both heaters are continuously ready for use. Coffee, milk, milk foam and hot water can be dispensed without having to wait.
2 (Factory setting)	Hot water is held at operating temperature continuously. Coffee, milk, milk foam and hot water can be dispensed without having to wait. The steam heater goes to stand-by after 5 minutes. Milk and milk foam can be dispensed after a short waiting period.
3	Both heaters go to stand-by after 5 minutes. Coffee, milk, milk foam and hot water can be dispensed after a short waiting period.
4	The coffee heater goes to stand-by after 5 minutes. Coffee and hot water can be dispensed after a short waiting period. The steam heater is off. No milk beverages can be made.

\* Measuring method as per SAFE

## Initial setup

Set the time	<div>time hh:mm OK: P change: -/+</div>	<ul style="list-style-type: none"> <li>&gt; Set the current time with <b>-</b> or <b>+</b> (hh = hours in two digits, mm = minutes in two digits).</li> <li>&gt; Confirm the time with <b>P</b> button.</li> </ul>
Set the date	<div>date dd:mm:yyyy OK: P change: -/+</div>	<ul style="list-style-type: none"> <li>&gt; Set the current date with <b>-</b> or <b>+</b> (dd = day in two digits, mm = month in two digits, yyyy = year in four digits).</li> <li>&gt; Confirm the date with <b>P</b> button.</li> </ul>
Setting water hardness	<div>water hardn.: 13-16 OK: P change: -/+</div>	<ul style="list-style-type: none"> <li>&gt; Set the result of the carbonate hardness test with <b>-</b> or <b>+</b>.</li> <li>&gt; Confirm the water hardness with <b>P</b> button.</li> </ul>
Is water filter being used?	<div>water filter: No OK: P change: -/+</div>	<ul style="list-style-type: none"> <li>&gt; Using the <b>-</b> or <b>+</b>, select whether you are using               <ul style="list-style-type: none"> <li>- a 100 litre water filter,</li> <li>- a 200 litre water filter,</li> <li>- or no water filter</li> </ul> </li> </ul> <p>The scope of delivery includes a 100 litre water filter (recommended above water hardness 5 °dKH).</p> <ul style="list-style-type: none"> <li>&gt; Confirm your selection with <b>P</b> button.</li> </ul> <p><i>If water filter is set with "Yes", filter is rinsed.</i></p>

## Initial setup

### Rinsing the water filter

place 3L container  
under h. w. spout

- > Place a collecting vessel with approximately 3 litres capacity under the hot water spout.

*While rinsing the filter, unusual noises are heard. This is normal. The noises end during the filter rinse.*

- > Fill the water tank with cold tap water.
- > Place the lid on the water tank.
- > Slide the water tank gently into the automatic coffee machine.

heating up ...

*The machine subsequently heats up as shown in the display.*

After the machine is heated up, the coffee system is rinsed. This warms up all the pipes.

- > Place a collecting vessel under the All-in-One spout for the rinse water.

*The coffee system rinsing procedure lasts for about 40 seconds.*



## Initial setup



At the end of the setup program, a test brew is carried out.

*The Espresso button blinks.*

> Place an appropriate drinking vessel under the All-In-One spout.

> Press the Espresso button.

*The test brewing starts.*

*During this test brewing, coffee grinder is filled with coffee beans.*

> Throw this first cup of coffee away.

---

```
your selection pls  
8:15 E2 1.3.2011
```

The coffee machine is now ready for operation.

The selected Energy saving mode, for example "E2", is displayed.

---

All the settings can be changed now or later on.

For this, refer the chapter "3.6.4 Basic settings" on page 45.

### 3 Operation

---

*In this chapter, you can learn everything about the easy method of coffee preparation with the coffee machine and how you can individually customize your coffee machine – entirely according to your preference!*

---



#### **Hazard!**

#### **Possible risk of burns or scalding due to hot components or steam and hot liquids!**

The All-In-One spout and the hot water spout are very hot while in operation and on contact can cause burns. Hot beverages and escaping steam can scald you.

- > Do not touch the All-In-One spout or hot water spout!
  - > Avoid contact with the escaping steam and handle the hot beverage with care.
- 

#### 3.1 Switching on or switching off the automatic coffee machine



While switching the automatic coffee machine on or off, the machine automatically starts a coffee system rinse. This requires an adequate volume of water in the water tank at all times.

---

- > Empty the drip tray regularly, since the rinse water is emptied into the drip tray through the All-In-One spout. You can also place a collecting vessel under the All-in-One spout and collect the rinsing water.

### 3.1.1 Switching on



*From switch on to  
operational readiness  
in about 3 minutes*

WELCOME  
WMF 1000 S

> Push the off/c button.

WELCOME  
WMF 1000pro S

heating up...

*Your coffee machine heats up and performs coffee system  
rinse. This warms up all the pipes.*

> Place a collecting vessel (approx. 120 ml) under the  
All-in-One spout for the rinsing water.

*The coffee system rinsing procedure lasts for  
about 40 seconds.*

your selection pls  
8:15 1.3.2011

Your automatic coffee machine is now ready for operation.

## Operation

### 3.1.2 Switching off



- > Push the off/c button for at least 2 seconds.

*Before switching off, an automatic coffee system rinse is performed. If beverages are prepared with milk, then you are requested to perform a milk system rinse.*

- > Follow the display instructions for a milk system rinse.

*The machine switches off.*

### 3.1.3 Timer operation (automatic switch-on)

---

timer  
OK: P change: -/+

With the timer, you can automatically switch the coffee machine on or off. To use the timer, the basic setting "Switch-on time" must be set to active beforehand.

- > Briefly press the on-/off button.
- > Set the switch-on time with the buttons **-** or **+**.
- > Confirm your selection with **P** button.

*The machine rinses and subsequently shifts to the timer operation.*

---

## Operation

timer  
8:15 1.3.2011

*The display shows the switch-on time that has been set. The current date and time is displayed, if these are activated in the basic settings.*

*The button **P** -blinks. By pushing the **P** button you can change the switch-on time, **without having to start the machine.***

*The machine automatically switches on at the set time.*

### Manual switch on and switch off for timer operation

> In order to manually switch the WMF 1000 S/WMF 1000pro S on in timer mode, briefly push the off/c button.

*Before the automatically set time, the machine in the timer operation immediately switches on again.*

> In order to manually switch the WMF 1000 S/WMF 1000pro S off in timer mode, push the off/c button for at least 2 seconds.

*The machine is switched off and the timer is no longer active.*



## Operation

### 3.2 Use milk

Milk is a very sensitive foodstuff. Always ensure cleanliness when using milk. Open the packing only with clean hands and tools. Always ensure that the milk is germ-free.

We recommend that milk always be stored in a refrigerator and removed from it only for immediate use.

> Place the refrigerated milk on the right, next to the machine.

#### 3.2.1 With the milk nozzle (only on WMF 1000 S)



---

On the WMF 1000 S use the milk with the milk nozzle. As an optional accessory you can also use the milk lance on the WMF 1000 S. To do this, continue as per Chapter "3.2.2 With the milk lance" on page 24.

---

> Insert the appropriate milk nozzle:

- for refrigerated milk use the brown milk nozzle (fitted as delivered)
- for non-refrigerated milk use the transparent milk nozzle

*The milk nozzle is connected firmly to the tube and can be removed only by twisting and pulling.*



---

We recommend that the milk hose and the milk lance be inserted only for immediate use and not to leave it in the milk for an extended period. The hose end with the milk nozzle should be long enough to reach the bottom of the milk container so that the container can be completely emptied.

---

### 3.2.2 With the milk lance

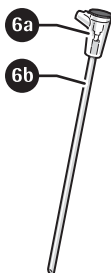


On the WMF 1000pro S use the milk with the milk lance. The milk lance is included with the delivery.

You can also use the milk lance on the WMF 1000 S as an alternative. Ask your dealer or order the milk lance from [www.wmf.de](http://www.wmf.de).



When using the WMF milk lance, the milk hose remains outside the milk container. You can store the milk lance together with the milk container in the cooler after use. This means that the milk lance remains in the milk container.

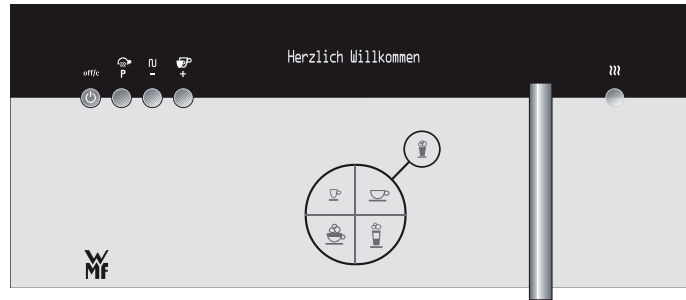


*The milk lance is suitable for both refrigerated and non-refrigerated milk.*

- > Place the milk hose with the pre-assembled milk nozzle onto the connector **(6a)** on the milk lance **(6b)**. You can shorten the milk hose when using the milk lance in the following manner:
  - > Slide the outlet downwards completely.
  - > Cut the milk hose so that the length, measured from the outlet of the tube on the right hand side of the machine, is at least 18 cm.
  - > After cutting, place the milk nozzle back onto the milk hose.
- Continue as follows:
- > Pierce the Tetra-Pak with the milk lance or place it in the milk container.
- Further instructions for using the milk lance can be found on the packaging.
- > After use, clean the milk lance with the cleaning brush provided or in the dishwasher. Kink the top of the cleaning brush over slightly to allow cleaning.

### 3.3 Preparing beverages

*In this chapter you will discover how to prepare your beverages at the touch of a button and how you can fine tune your taste experience with the comfort functions of the control panel.*



The way to make coffee beverages is described in Chapter 3.3.1 on page 26.

The way to adjust the volume of the next beverage is described in Chapter 3.3.2 on page 28.

The way to make coffee beverages is described in Chapter 3.3.1 on page 29.

The way to make a full pot of coffee is described in Chapter 3.3.4 on page 30.

The way to adjust the volume of the next beverage is described in Chapter 3.3.2 on page 31.

The way to make coffee via the ground coffee hopper is described in Chapter 3.3.6 on page 31.

The way to make coffee beverages is described in Chapter 3.3.1 on page 33.

The way to make coffee beverages is described in Chapter 3.3.1 on page 34.



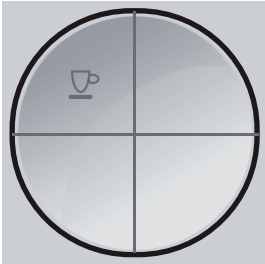

## Operation

### 3.3.1 Coffee specialities at the touch of a button

- > Place an appropriate drinking vessel under the All-In-One spout.
  - > Adjust the All-In-one spout to suit the height of the drinking vessel.
  - > Select your beverage by pressing the beverage button.
- You can interrupt the beverage preparation at any time using the off/c button.

**Espresso,  
Café Crème**

- > If you want an Espresso, push the top left button.
- > If you want a Café Crème, push the top right button.


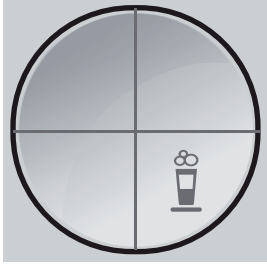

	
1 x briefly: <b>1x Espresso</b>	1 x briefly: <b>1x Café Crème</b>
2 x briefly: <b>2x Espresso</b>	2 x briefly: <b>2x Café Crème</b>
1 x long: <b>1x Ristretto</b>	1 x long: <b>1 mug Café Crème</b>

*The name of the chosen beverage appears on the display.  
The coffee beans are ground. The selected beverage is prepared.*

## Operation

### Cappuccino, Latte Macchiato

- > If you want a Cappuccino, push the bottom left button.
- > If you want a Latte Macchiato, push the bottom right button.

	
1 x briefly: <b>1x Cappuccino</b>	1 x briefly: <b>1x Latte Macchiato</b>
2 x briefly: <b>2x Cappuccino</b>	 2 x briefly: <b>2x Latte Macchiato</b>
1 x long: <b>1x Cafe Latte</b>	1 x long: <b>1x Espresso Macchiato</b>

*The name of the chosen beverage appears on the display.  
The coffee beans are ground. The selected beverage is prepared.*

### 3.3.2 Quick selection of cup size




The volume of the next cup can be stipulated before starting to prepare the beverage. The taste will therefor remain the same.



You set the size of cup for the next beverage using the cup size rapid selection. You can also change the permanent setting of the cup size. See Chapter "3.6.1 Permanent setting of the cup size" on page 35.

---



- > Push the button for cup size rapid selection for longer than 2 seconds and push the:
- for a large cup: briefly 
  - for a small cup: briefly 
  - for the pot function 2x briefly  (see Chapter "3.3.4 Pot function" on page 30)

medium: corresponds to the permanent setting of cup size

large: corresponds to approx. 130% of your permanent beverage setting

small: corresponds to approx. 70% of your permanent beverage setting

The setting can be cancelled by using off/c.

## Operation

### 3.3.3 Cup warming WMF Steam-Jet

*The WMF Steam-Jet finally sees the end of cold coffee cups. At the push of a button, hot steam flows slowly from below into the drinking vessel – to ensure coffee enjoyment at exactly the right temperature!*



#### **Hazard!**

##### **Possible danger of burns!**

Hot steam is delivered and the drinking vessel can get very hot!

- > Do not use the cup warmer without a drinking vessel and never without the drip tray in place.
- > Use heat-resistant drinking vessels.
- > Do not use the cup warmer without the associated saucer insert.
- > Never leave children near the machine without supervision.



The WMF 1000 S is fitted with the WMF Steam-Jet single, cup warmer for a single cup.

- > Place a drinking vessel with the opening facing downwards on to the Steam-Jet.



The WMF 1000pro S is fitted with the WMF Steam-Jet double, cup warmer for up to two cups.

- > Place one or two drinking vessels with the opening facing downwards on to the Steam-Jet, so that both steam openings are covered.



The Steam-Jet is operated in the same way on the WMF 1000 S and the WMF 1000pro S:

- > Press the button with the cup warming symbol for longer than 2 seconds.

cup preheater  
ATTENTION! hot!

*Hot steam slowly flows from below into the drinking vessel.  
The flow of steam ends automatically when the button is  
released, latest however after 8 seconds.*

your selection pls  
8:15 1.3.2011

Your automatic coffee machine is now ready for operation.

### 3.3.4 Pot function

Using the pot function you can make a full pot of Café Crème.



> Press the cup size rapid selection button for longer than 2 seconds.



> Press  2x briefly.



*The Cafe Creme beverage button lights up.*

> Push the All-In-One spout upwards.

> Place the WMF coffee pot under the spout.

You can now make 2, 4, 6, or 8 cups of Cafe Creme.



> Follow the display instructions.

## Operation

### 3.3.5 Set the coffee strength for the next beverage



Prior to each coffee preparation, you can decide on the desired strength of your next coffee speciality.

> Set the desired coffee strength with  or .

Following coffee strengths are available for selection:

- **Mild** (about 15% weaker than the saved setting)
- **Normal** (corresponds to your setting)
- **Strong** (about 15% stronger than the saved setting)

### 3.3.6 Coffee preparation using ground coffee

In addition to the coffee bean hopper, you can prepare a second type of coffee (for example, a decaffeinated coffee) using the ground coffee feed chute.



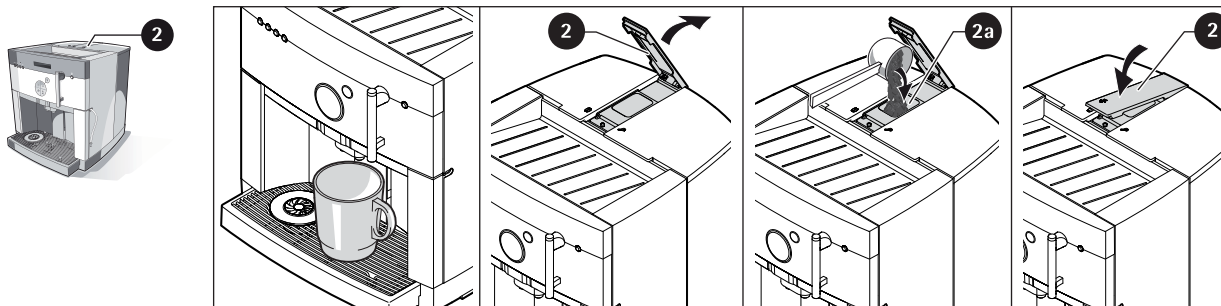
#### Caution!

#### Possible malfunction of your automatic coffee machine!

Improperly ground coffee or water soluble coffee powder can block the feed chute in your automatic coffee machine.

- > Use only ground coffee in the ground coffee insert (maximum 15 g per preparation).
- > Do not use water-soluble instant coffee.
- > Do not use finely ground coffee.

## Operation



- > Place an appropriate drinking vessel under the All-In-One spout.
- > Open the lid of the ground coffee hopper (2).

*The display notifies:*

insert coff. grounds  
select beverage

*Cup volume: max. 15 g*

- > Pour the ground coffee (adequate for a brewing cycle of about 9 g) in the ground coffee insert (2a).
- > Close the lid (2).
- > Select your beverage using the beverage buttons (one cup).

*The procedure can be cancelled with the off/c button.*

## Operation

### 3.3.7 Preparing milk and milk foam

The coffee machine prepares hot milk and milk foam at the touch of a button.

#### **Non-foamed hot milk:**

- > Place an appropriate drinking vessel under the All-In-One spout.



Slide the All-In-One spout to the top position.

If you forget this step on the WMF 1000 S, you will be reminded by the display.



- > Briefly press the milk button.

*A mug of hot milk is prepared.*

*After the milk is dispensed, the All-in-One spout shall again be pushed slightly downwards.*

#### **Milk foam**



- > Place an appropriate drinking vessel under the All-In-One spout.
- > Only on the WMF 1000 S (not the WMF 1000pro S): Push the All-In-One spout slightly downwards.
- > Press and hold the milk button till the desired quantity of hot milk foam is prepared.



**Tip:** Milk or milk foam can drip a little after dispensing. It is best to hold your cup for a little while longer after dispensing under the All-In-One spout, or place a small collecting vessel under the spout.



**Tip:** Milk can also drip, if the milk container is full and at the same time the All-In-One spout is in a lower position. Push the spout slightly upwards after the beverage is dispensed.



### 3.3.8 Hot water dispensing



You can dispense hot water, for example, for tea, with the help of Hot Water function.

- > Place a suitable drinking vessel under the hot water spout.
- > Briefly press the Hot Water button to obtain one glass of hot water.

**For obtaining hot water in variable quantities:**

- > Press and hold the Hot Water button till the desired quantity of hot water is prepared.

### 3.4 Cancel beverage preparation



You can cancel the current beverage dispense:

- > Push the off/c button.

**For beverages with more than one component such as coffee and milk:**

- > Press the beverage button once again to cancel the active dispense.

*The next component is dispensed.*

### 3.5 Tips to save energy



- > Set the most economical energy saving mode (see "Energy saving mode" on page 15).
- > Switch the WMF 1000 S/1000pro S off when it is not being used. Your WMF 1000 S/1000pro S will not consume any power then.

## Operation

- > Your WMF 1000 S/1000pro S switches off automatically after 30 minutes. Reduce the automatic switch off time ("Set the switch off time" on page 14).
- > Descale your WMF 1000 S/1000pro S regularly. Scale residues will lead to increased energy consumption. (Chapter "4.2.6 Descale coffee machine" on page 61).

## 3.6 Carry out the settings

By setting the **Cup size**, you can adjust the quantity of the beverage for your cup size (Chapter. "3.6.1 Permanent setting of the cup size" on page 35). With the **beverage settings**, you can individually change the recipe of your coffee ("3.6.2 Beverage settings" on page 37).

The **basic settings** are related to the settings for the display and the operation of the coffee machine (Chapter "3.6.4 Basic settings" on page 45). Besides, you can set the grinding grade (chapter "3.6.3 Grinding grade setting: Perfect Extraction System" on page 40).

**Preparation test** When you make the settings, you can start a preparation test with the new values at any time.

- > Place an appropriate drinking vessel under the All-In-One spout.
- > Once again press the beverage button of the adjusted beverage.

*The beverage is prepared with the adjusted settings.*

### 3.6.1 Permanent setting of the cup size

Here, you have the option to adjust the cup volume to your cup size. But the recipe remains the same.



If you wish to adapt the volume of the next beverage delivery, proceed as per chapter "3.3.2 Quick selection of cup size" on page 28.

If you wish to permanently change the volume to suit your cup size, proceed as follows:



Press **P** button.

Select the cup size

select program  
browse: +

> Browse with **+** for basic settings.

cup size  
OK: P change: -/+

> Confirm your selection with **P**.



> With the help of the beverage button, select the beverage for which you want to adjust the cup volume with the cup size.

Adjust the  
cup volume

cup volume: 100%  
OK: P change: -/+

> Adjust the cup volume to the cup size with the buttons **-** or **+**.

*The cup volume is displayed in %. 100% corresponds to the default setting.*

## Operation

---

cup volume: 100%  
OK: P Test:beverage cup

- > If necessary, carry out a test preparation ("Preparation test" on page 35).
- > Confirm the cup volume with **P** button.

---

cup volume: 100%  
OK: P change: -/+

- > If necessary, change the cup volume.
  - > Confirm the cup volume with **P** button.
- 

### 3.6.2 Beverage settings

Here, the recipe for your coffee specialties are set according your personal coffee preferences.

**You can adjust the following settings:**

- Water volume
- Coffee strength
- Volume of milk/volume of foam
- Sequence of dispensing milk and coffee
- Pre brew (for perfect aroma)




---

On the WMF 1000 S you can also adjust the rest time for Latte Macchiato. This means that the milk is separated from the milk foam and from the Espresso to produce the layering effect of the Latte Macchiato.

---

The WMF 1000pro S automatically switches from milk to milk foam during preparation of the Latte Macchiato to produce the layering effect of the Latte Macchiato.

---

	<b>P</b>	> Press <b>P</b> button.	
Select the beverage setting		select program browse: +	> Browse with <b>+</b> for beverage setting.
		beverage settings OK: P change: -/+	> Confirm your selection with <b>P</b> button.
			> Select the beverage for which you want to change the taste and the composition with the help of beverage buttons.
Adjust the water volume		water volume: 35 ml OK: P Test:bev.btn.	> Set the desired water volume with <b>-</b> or <b>+</b> . > If necessary, carry out a test preparation ("Preparation test" on page 35). > Confirm the water volume with <b>P</b> button.
	Adjust the coffee strength	strength: 100% OK: P change: -/+	> Set the desired coffee strength with <b>-</b> or <b>+</b> . <i>The ground quantity varies according to the grinding grade setting, the used types of coffee, the humidity and several other influences. The factory setting for Espresso corresponds to approximately 9 grams.</i> > If necessary, carry out a test preparation ("Preparation test" on page 35). > Confirm the coffee strength with <b>P</b> button.

## Operation



foam volume: 14 sec.  
OK: P change: -/+

The setting is applicable for coffee beverages with milk or milk foam.

> Set the desired coffee strength with **-** or **+**.

*The volume of foam depends on the type of milk, the temperature of the milk and the milk nozzle being used.*

> If necessary, carry out a test preparation ("Preparation test" on page 35).

> Confirm the foam volume with **P** button.



milk volume: 28 sec.  
OK: P change: -/+

The setting is applicable for coffee beverages with milk or milk foam.

> Set the desired milk volume with **-** or **+**.

*The milk volume varies according to the used milk, milk temperature and selected milk nozzle.*

> If necessary, carry out a test preparation ("Preparation test" on page 35).


> Confirm the milk volume with **P** button.



rest period: 15 sec.  
OK: P change: -/+

> Set the rest period between milk delivery and milk foam delivery with **-** or **+**.

> Confirm the rest period with **P** button.

	<div>sequ.: coffee-milk OK: P change: -/+</div>	<ul style="list-style-type: none"> <li>&gt; Set the sequence of dispensing coffee and milk with <b>-</b> or <b>+</b>.</li> <li>&gt; Confirm the sequence with <b>P</b> button.</li> </ul>
Pre brew	<div>Pre brew: on OK: P change: -/+</div>	<p><i>Pre brew: Before brewing, the ground coffee is dampened with hot water. This causes the ground coffee to swell up and the aroma of many types of coffee can develop better.</i></p> <ul style="list-style-type: none"> <li>&gt; Set the pre brew function on or off with <b>-</b> or <b>+</b>.</li> <li>&gt; If necessary, carry out a test preparation ("Preparation test" on page 35).</li> <li>&gt; Confirm your setting with <b>P</b> button.</li> </ul>
<div>            At <a href="http://www.wmf.de">www.wmf.de</a>, you can find useful tips and tricks for enjoying a perfect cup of coffee.         </div>		

### 3.6.3 Grinding grade setting: Perfect Extraction System

The grinding grade, in addition to the volume of the ground coffee, influences the "fullness" of the flavour and the formation and consistency of the cream. The finer the grind of the coffee, the more of the constituents of the coffee will be dissolved. Set the optimum grinding grade to suit the type of coffee you are using with the WMF Perfect-Extraction-System.

#### Check grinding grade

- > Push button **P** briefly.
- > Place a collection vessel under the All-In-One spout to collect the rinsing water from the coffee system rinse.

## Operation

grinding adjustment  
OK: P change: -/+

- > Use the button **+** to scroll to grinding grade adjustment
  - > Confirm the selection with **P**.
- Automatic coffee system rinsing starts.*

brewing test  
test grinding grade

*A brewing test starts directly and the grinding grade is checked.*

- > Place a drinking vessel under the All-in-One spout.



A decisive factor for the aroma is also the brewing pressure that is produced in combination with the grinding grade.

- coarse grinding grade → lower brewing pressure → milder aroma
- finer grinding grade → higher brewing pressure → stronger aroma

min.      pressure      max.  
■ ■ ■ ■ ■ ■

*The brewing pressure is shown as a bar diagram during the brewing test/grinding grade check.*

*The result of the grinding grade check is shown in the display after a few seconds.*

*Optimum brewing pressure is indicated when the bar diagram indicates 2/3 to 3/4.*



grinding grade OK  
test: P end: C

If the grinding grade is set correctly, the brewing pressure is in the optimum range.

*The message "Grinding grade OK" appears.*

> Then confirm the grinding grade setting with off/c.  
If necessary, the grinding grade can be adapted to suit.

grinding too coarse  
test: P end: C

If the grinding grade is too coarse, the coffee will run out quickly, the cream is light in colour and small in volume and the aroma is flat.

*The message "Grinding grade too coarse" appears.*

> Adapt the grinding grade using the Multitool (see "Set the grinding degree" on page 44).  
> Place a drinking vessel under the All-in-One spout.  
> To test the new setting, push **P**.

*Two new brewing tests start one after the other. The brewing pressure is shown as a bar diagram during the second brewing test.*

*The result of the grinding grade check is shown in the display after a few seconds.*

> If the grinding grade setting is ok, confirm with off/c.  
If necessary, the grinding grade can be adapted (see "Set the grinding degree" on page 44).

## Operation

grinding too fine  
test: P end: C

If the grinding grade is too fine the delivery stream is irregular, flow problems can arise and the ground coffee blocks the sieve or brewing unit.

*The message "Grinding grade too fine" appears.*

- > Adapt the grinding grade using the Multitool (see "Set the grinding degree" on page 44).
- > Place a drinking vessel under the All-in-One spout.
- > To test the new setting, push **P**.

*Two new brewing tests start one after the other. The brewing pressure is shown as a bar diagram during the second brewing test.*

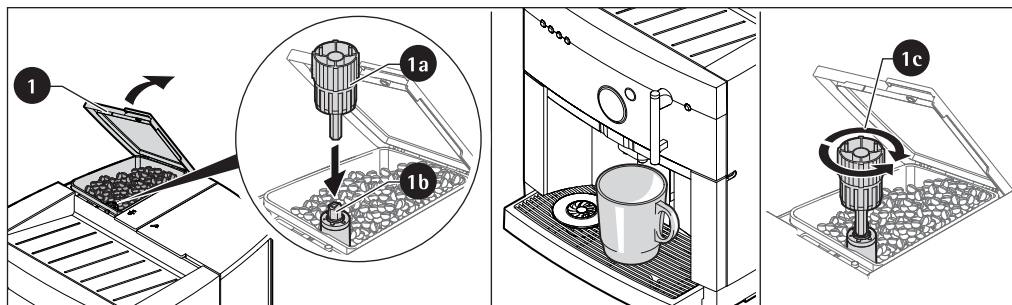
*The result of the grinding grade check is shown in the display after a few seconds.*

- > If the grinding grade setting is ok, confirm with off/c. If necessary, the grinding grade can be adapted (see "Set the grinding degree" on page 44).



If you change the type of beans, the result of the brewing test can be different. For this reason, we would advise you to re-set the grinding grade when you change the type of beans.

# Set the grinding degree



## Caution!

### Possible malfunction due to false setting of the grinding grade!

The setting of the grinding grade of your automatic coffee machine in idle mode can lead to the grinder being set too tight and cannot start.

- > Set the degree of grinding for your coffee machine only when the grinder is in operation.
- > Do not forcefully overwind the stop!

- > Open the coffee bean hopper (1)
- > Insert the Multitool (1a) into the grinding grade setting (1b) on the left hand side of the coffee machine.

Grinding should be finer:

- > Push the Multitool downwards and turn the Multitool (1c) in a counter-clockwise direction.

Grinding should be coarser:

- > Push the Multitool downwards and turn the Multitool (1c) in a clockwise direction.

## Operation

### 3.6.4 Basic settings

Following settings can be adjusted:

Basic settings	
Language*	Time*
Switch off time*	Date*
Switch-on time	Display of time/date
Eco-Modes (energy saving mode)*	Water hardness*
Brewing temperature	Water filter*
Illumination	Special information tone
Office functions	Contrast display
Warm up rinsing	Factory settings



*The basic settings marked with a \* have already been set during the commissioning. However, you can subsequently change these values too. The description for this can be found under the chapter "2.9 Initial setting" on page 14.f.*



In order to adjust the basic settings, proceed as follows:

> Press **P** button.

Select the basic settings

select program  
browse: +

> Browse with **+** for basic settings.

## Operation




<b>P</b>	basic settings OK: P change: -/+	> Confirm your selection with <b>P</b> .
<b>Automatic switch-on time</b>	switch-on time: on OK: P change: -/+	> Set the pre brew function on or off with <b>-</b> or <b>+</b> (chapter "3.1.3 Timer operation (automatic switch-on)" on page 21). > Confirm your selection with <b>P</b> .
<b>Brewing temperature</b>  <i>Basic setting: 92 °C</i>	brewing temp. 92 °C OK: P change: -/+	> Set the desired brewing temperature with <b>-</b> or <b>+</b> . > Confirm your selection with <b>P</b> button.
<b>Illumination</b>	illumination: On OK: P change: -/+	> Adjust the illumination of the cup platform with <b>-</b> or <b>+</b> . You can adjust the illumination permanently or just for beverage delivery. > If you want to switch the illumination off, set to "off" using <b>-</b> or <b>+</b> . > Confirm the setting with <b>P</b> button.

## Operation

### Office functions – specially for the office




office functions  
OK: P change: -/+

*You can deactivate functions of the beverage buttons using the office settings, to make operation of the machine easier, particularly in an office environment.*




- > Set the office functions with  or .
- > Confirm your selection with .

3rd beverage Level: yes  
OK: P change: -/+

*The 3rd. beverage level is the function "long push" for the beverage buttons (see the overview table concerning the beverage buttons at the start of this manual).*




- Set the 3rd beverage level on or off with  or .
- > Confirm your selection with .

milk beverages: yes  
OK: P change: -/+

- > Use  or  to set whether you want coffee beverages with milk.
  - > Confirm your selection with .
- If "no" is set, only beverages without milk are active.

### Warm up rinsing

warm up rinsing: off  
OK: P change: -

- > Use the  or  buttons to set whether warm up rinsing should be carried out when you brew an Espresso again after an interval in dispensing.
- > Place a collecting vessel under the All-in-One spout.
- > Confirm your selection with .
- > Start the rinsing with the care button.



## Operation

### Allow display of date/time?

```
date / time: on
OK: P change: -/+
```

- > Set the display of date and time on or off with **-** or **+**.
- > Confirm your selection with **P** button.

### Sound

```
sound: on
OK: P change: -/+
```

- > Switch on or off the sound by pressing the control keys and beverage buttons with **-** or **+**.
- > Confirm your selection with **P** button.

### Display contrast

```
display contrast
OK: P change: -/+
```

- > Set the display contrast with **-** or **+**.
- > Confirm your selection with **P** button.

### Factory setting

```
factory sett.: no
OK: P change: -/+
```

*All the basic settings and beverage settings are reset to factory setting with the setting of "Yes".*

- > Set the factory setting to "Yes" with **-** or **+**.
- > Confirm your selection with **P** button.

### 3.7 Reading counter readings



> Press **P** button.

Select the  
counters

```
select program
browse: +
```

> Browse with **+** for counters.

```
Counters
OK: P browse: -/+
```

> Confirm your selection with **P** button.

Allow display of the  
number of prepared  
beverages?

```
Espresso 269
browse: -/+
```

> Browse with **-** or **+** to display the number of beverages prepared.

Reset counters?

```
reset all counters
No: C      Yes: P
```

> Reset the counters with **P** button.  
or  
> retain the counters with **C** button.



## 4 Care

*The care of your coffee machine is especially important so that your coffee is always prepared perfectly. The display notifies you about how soon the coffee machine must be rinsed, cleaned or descaled. Only 10 seconds time are needed to clean the machine before you switch it off.*

### 4.1 Care overview

Steps for care	Care interval
Warm up rinse / Coffee system rinse	<ul style="list-style-type: none"> <li>- Automatic for each switch on and switch off.</li> <li>- If necessary</li> </ul>
Rinse milk system WMF Connect & Clean	<ul style="list-style-type: none"> <li>- 20 minutes after the preparation of beverages with milk.</li> <li>- at the latest, while switching off.</li> </ul>
Clean the milk system	<ul style="list-style-type: none"> <li>- weekly</li> </ul>
Clean the machine - Cleaning programme	<ul style="list-style-type: none"> <li>- every 14 days</li> </ul>
Replace water filter	<ul style="list-style-type: none"> <li>- After a request in the display (depending on water hardness and water flow rate, at the latest after 3 months)</li> </ul>
Descale the machine	<ul style="list-style-type: none"> <li>- according to the request in display (dependent on water hardness, water flow rate and water filter).</li> </ul>
Cleaning the brewing unit and brewing chamber	<ul style="list-style-type: none"> <li>- weekly, for less than 25 brewing cycles per week</li> </ul>

## Care

Steps for care	Care interval
Cleaning the coffee grounds container	- According to the request in display (dependent on the number of brewings).
Clean the water tank	- weekly
Empty drip tray	- daily
Clean the bean hopper	- weekly
Clean machine housing	- weekly



After 10000 brewings, it is recommended that the maintenance of the device be carried out by the WMF Servicecenter. An instruction appears in the display while switching on. The instruction is repeated after sometime.

---

## 4.2 Customer Care programmes

Adequate water in the water tank is required for automatic rinsing of the coffee system. The rinse water is collected in the drip tray.

> Empty the drip tray regularly or place a container under the All-in-One spout during the rinse.

After each brewing cycle, during the heating up phase and during the customer care programmes, so-called release water runs into the drip tray. This rinses any remaining coffee from the pipes. This is a completely normal procedure and not an error in the automatic coffee machine.



**Hazard!**

**Possible health hazard due to cleaning agents or descaling agents.**

Cleaning agents and descaling agents are irritants and become very hot while executing the cleaning programmes. Cleaning agents and descaling agents can affect your health. Cleaning agents and descaling agents can damage the plastic parts of the automatic coffee machine and other articles and textiles.

- > Use only the WMF cleaning agents and descaling agents.
- > Avoid any contact with cleaning agents or descaling agents.
- > Keep the cleaning agents and descaling agents away from children.
- > Never ingest cleaning and de-scaling agents or mix them with other cleaning and de-scaling agents or other chemicals.
- > Even if you are only breaking off from the cleaning activity briefly, wash your hands after cleaning your coffee machine.
- > Do not eat or drink during the cleaning programmes.
- > Ensure that there is adequate ventilation when the cleaning programmes are running.



**Caution!**

**Possible health hazard!**

Neglecting the cleaning of milk unit, the water tank or using inappropriate cleaning agents or descaling agents can affect your health.

- > Clean your coffee machine at regular intervals, with the help of the cleaning programmes, immediately after the request on the display.
- > Use only the WMF cleaning agents and descaling agents.

## Care

### 4.2.1 Calling up the customer care programmes



- > Press the care button for longer than 2 seconds.

Select  
care programs

```
select care program  
OK: P browse: -/+
```

- > Use the care button to scroll to the desired customer care program.
- > Select the displayed program with the **P** button.

Information on the function and application of customer care programmes are give as follows.

### 4.2.2 Warm up rinsing

*The pipes of the coffee machine are rinsed with hot water. The water is drained out via the All-In-One spout. The warm up rinse is recommended when the machine has not been used for a considerable period of time (at least 10 minutes) This makes the beverage hotter.*

Warm up rinsing

```
warm up rinsing  
OK: P browse: -/+
```



- > Call the customer care programs (chapter "4.2 Customer Care programmes" on page 51).
- > Place a collecting vessel under the All-in-One spout.
- > Confirm your selection with **P**.
- > Start the rinsing with the care button

### 4.2.3 WMF Connect & Clean milk system rinse

*The WMF Connect & Clean milk system rinse is unique worldwide; it allows you to easily maintain perfect beverages with milk and thus, make consistently enjoyable coffee.*



**Tip:** Before switching off, place the milk hose in the hot water spout and start the milk system rinsing by pushing the button. The machine subsequently switches off automatically.

---



**Hazard!**

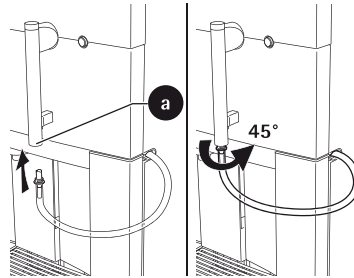
**Possible scalding due to hot rinsing water!**

If the milk hose is not fully screwed in it can work loose. Hot rinsing water can come out. After rinsing, some hot water will remain in the milk hose.

- > Always screw the milk hose fully in position.
  - > After rinsing, hold the open end of the milk hose over the drip tray so that the remaining hot water can run out.
-

## Milk system rinsing

milk system rinsing  
OK: P browse: -/+



> Push the All-In-One spout to the upper most position.

- > Select the milk system rinsing with **P** button.  
*The display notifies the individual activities that must be completed before the rinse.*
- > Place a collecting vessel under the All-In-One spout.
- > Wipe the outside of the milk hose with a clean damp cloth.
- > Place the milk hose with the milk nozzle on the hot water spout (a).
- > Turn the milk hose in clockwise direction to the point of stop.
- > Start the milk system rinsing with **P** button.

*The milk system is rinsed with hot water and the water is emptied via the All-In-One spout. The All-In-One spout is cleaned via a pulse of steam.*



**Tip:** Unscrew the tube from the hot water spout during the steam impulse to ensure that the remaining water in the tube can flow out automatically.



lower spout into  
beverage position

- > Push the All-In-One spout slightly downwards.

#### 4.2.4 Machine-cleaning – Cleaning programme



##### **Hazard!**

##### **Possible health hazard due to accidental ingestion of cleaning solution!**

Cleaning agents and descaling agents that are dispensed during the cleaning programme of your automatic coffee machine can affect your health.

- > Ensure that nobody drinks the cleaning solution that is dispensed.

##### **Machine cleaning**

machine cleaning  
OK: P browse: -/+

- > Call the customer care programs (chapter "4.2.1 Calling up the customer care programmes" on page 53).
- > Browse the Machine-cleaning.
- > Start the machine cleaning with **P** button.

*Duration of the cleaning  
program: 7 minutes*

## Care

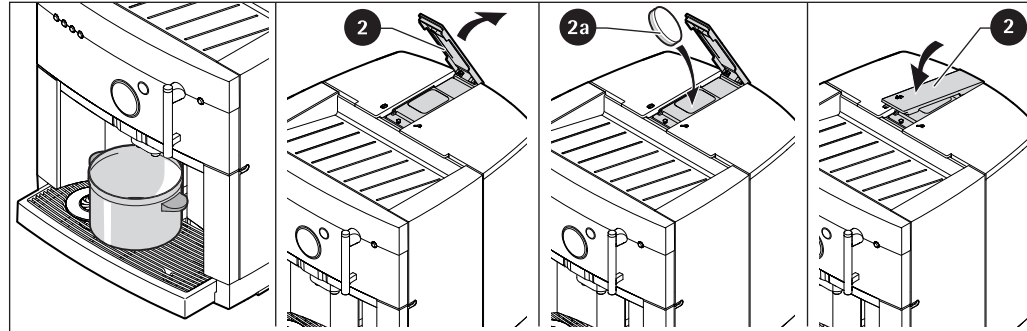
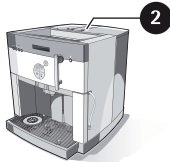
empty drip tray

refill water tank

place 2L container  
under spouts

> Follow the instructions in the display.

insert tablet  
into  
coffee  
grounds slot



- > Place a suitable vessel (at least 2 litres capacity) under the All-In-One spout.
- > Open the lid (2) on the ground coffee inlet.
- > Place a cleaning tablet (2a) along with the yellow sponge in the ground coffee insert.
- > Close the lid (2).



## Care



start: P

> Start with the **P** button.

*Duration of the cleaning  
program: 7 minutes*

cleaning in progress  
time remain: 7 min.

*The cleaning program starts.  
A minute countdown indicates how long the cleaning will  
last. The machine-cleaning ends after 7 minutes.  
The display calls for a manual milk system cleaning. This  
display disappears after pressing the **C** button.*



After 250 brews or 14 days, the request for machine-cleaning appears on the display. When requested to do so, clean the machine regularly using the WMF cleaning tablets. This will ensure perfect function and consistent coffee enjoyment. Exclusion of warranty for defects caused by an irregular cleaning.



**Tip:** If you would like to be reminded about a specific day for the cleaning process, simply perform the cleaning on the desired day after the last beverage is dispensed. In future, every week, a cleaning request is displayed on this day.

## 4.2.5 Replace water filter

*This program appears when you use a water filter and the usage has been confirmed during the initial settings (chapter "2.5 Insert the WMF water filter" on page 10).*



However, depending on the water hardness and the water flow, at least after 3 months, a display requesting to change the water filter, appears. If you do not replace the water filter you must deactivate the use of the water filter under basic settings. In this case you must always remove the old water filter and the filter adapter.

### Replace water filter



filter exchange  
OK: P browse: -/+

- > Call the customer care programs ("4.2.1 Calling up the customer care programmes" on page 53).
- > Browse to filter change with the help of **-** or **+**.
- > Start filter change with the **P** button.

remove water tank

- > Take out the water tank from the automatic coffee machine.

remove old filter  
place new filter

- > Exchange the old filter for a new one as described under the chapter "2.5 Insert the WMF water filter" on page 10.

- > Fill the water tank with cold tap water.
- > Place the lid on the water tank.
- > Slide the water tank gently into the automatic coffee machine.
- > Press the button **P**.
- > Place a 3 litre collecting container under the hot water spout.

## Rinsing water filter

---

 filter rinsing
 

---



---

 > Start the filter rinsing with the care button.
 

---



---

 rinsing filter ...  
time remain: 4 min.
 

---



---

*The filter rinsing program starts.  
A minute countdown indicates how long the rinsing will  
last. Filter rinse process ends after 4 minutes.*


---



While rinsing the filter, unusual noises are produced by the escaping air. This is normal. The noises end during the filter rinse. During further operation, everything sounds normal again.

---



---

 your selection pls  
8:15 1.3.2011
 

---



---

*The ready display appears after rinsing.*


---

#### 4.2.6 Descale coffee machine



**Hazard!**

**Possible health hazard due to accidental ingestion of cleaning solution!**

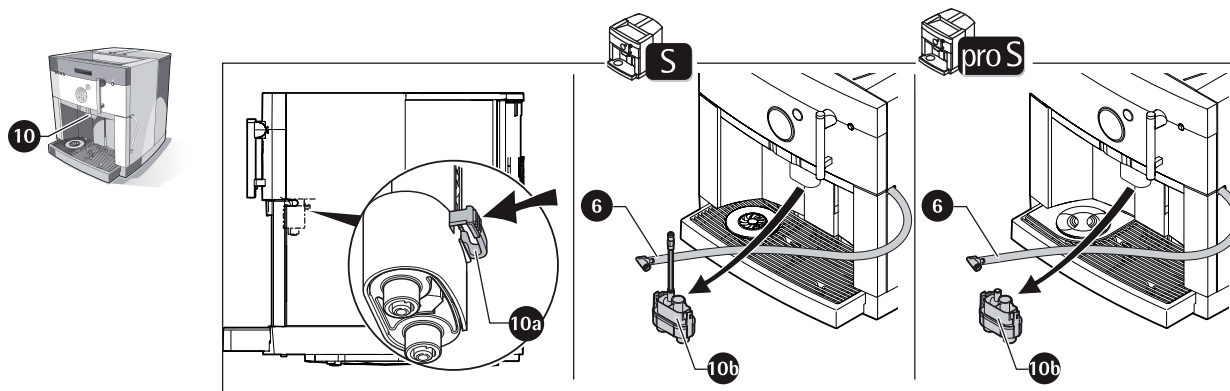
Cleaning agent and descaling agent that are dispensed during the cleaning programme of your automatic coffee machine can affect your health.

- > After cleaning, rinse it with clear drinking water so that no cleaning solution remains in your automatic coffee machine.
  - > Then empty the water tank of your automatic coffee machine.
  - > Ensure that nobody drinks the cleaning solution that is dispensed.
- 



When the coffee machine needs to be descaled, a request for the same appears in the display. The timing depends on the hardness of the water and the throughput of water, and on whether you use a water filter. You can postpone the de-scaling with **C**, but you need to de-scale within the next 50 brewing processes. Otherwise, beverage dispensing will be blocked. The block is cleared after a descaling procedure.

---



- > Press the release button (10a) at the back of the All-In-One-spout and pull the milk foamer (10b) off downwards.
- > Detach the milk hose (6) from the milk foamer (10b).
- > Remove the milk hose (6).

## Care

### Descale automatic coffee machine



machine descaling  
OK: P browse: -/+

- > Call the customer care programs ("4.2.1 Calling up the customer care programmes" on page 53).
- > Browse with or to machine de-scaling.
- > Confirm your selection with .
- > Empty the drip tray.
- > Remove the water tank from the automatic coffee machine.
- > Remove the filter cartridge and the filter adapter if a water filter is used.
- > Pour a whole bottle of WMF liquid descaling agent (750 ml) into the water tank.
- > Fill the water tank with water and cover it with the lid.
- > Place a large collecting vessel (minimum 3 litres) under the All-In-One spout and the hot water spout.
- > Start the machine descaling with the care button.

*Descaling starts and shall not be interrupted at any point.*

### Remove the water filter



descaling ...  
time remain: 37 min.

*A minute countdown indicates how long the descaling will last. Entire duration of descaling lasts for about 37 minutes.*

*Following displays appear after about 30 minutes:*

## Care



empty water tank  
OK: P

- > Empty the water tank.
- > Rinse the water tank thoroughly with clear water.
- > Press **P** button.

refill water tank  
OK: P

- > Fill the water tank with cold drinking water.
- > Place the lid on the water tank.
- > Slide the water tank gently into the automatic coffee machine.
- > Press the care button to continue the descaling.

descaling ...  
time remain: 1 min.

*A minute countdown shows the remaining time of the descaling process.*



Immediately after descaling, a machine-cleaning is requested. The procedure is described under "4.2.4 Machine-cleaning - Cleaning programme" on page 56.

- > Replace the water filter in the water tank (chapter "2.5 Insert the WMF water filter" on page 10).
- > Replace the milk foamer and milk hose.
- > Fill the water tank with clear, cold tap water.
- > Slide the water tank gently into the automatic coffee machine.

*The coffee machine heats up. Steam and condensed water escape during this process.*

Care

## 4.3 Manual cleaning

### 4.3.1 Clean the brewing unit

*The hygiene of your WMF 1000 S/ WMF 1000pro S is of particular importance to us. Hence, the brewing unit is detachable and the interior of the machine is easily accessible for cleaning.*



#### **Hazard!**

#### **Possible burn injuries while cleaning!**

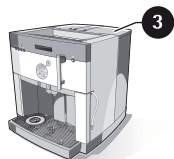
The brewing unit of our automatic coffee machine is very hot while under operation and can cause burns.

- > Clean the brewing unit of your coffee machine on a regular basis.
- > Allow the brewing unit to completely cool down before starting the cleaning procedure.



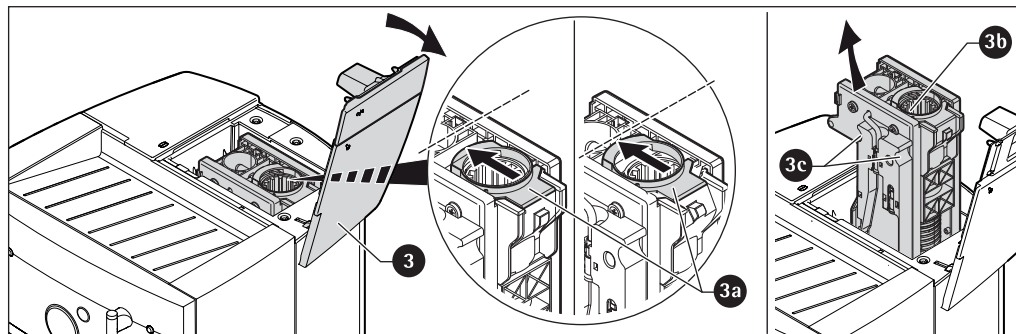
- > Switch the coffee machine off with the off/c button (push for at least 2 seconds).
- > Remove the mains plug.





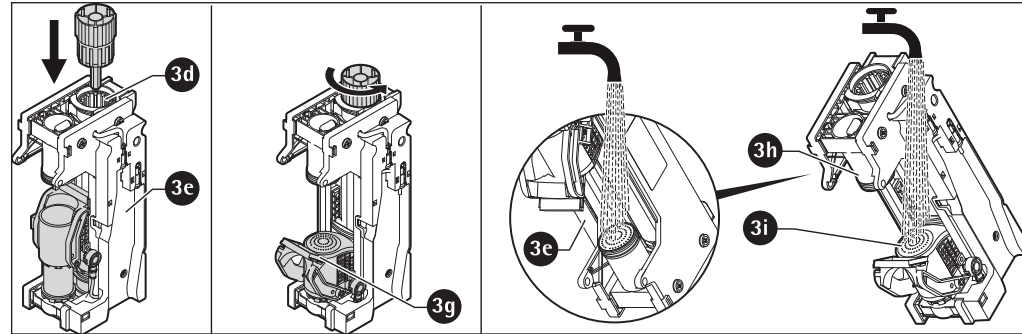
*If it is difficult to remove the brewer, the O-Rings must be lubricated.*

*("4.4.2 Lubricating O-Ring of the Water tank" on page 76)*



- > Open the lid of the brewer (3).
- > Release the brewing unit (3a).
- > Pull the brewing unit (3b) upwards out of the brew chute. Use both the gripping lugs for pulling it out (3a).

## Care



- > Turn the thread (3d) on the brewing unit head (3e) with the multitool in the anticlockwise direction. *The scraper (3g) folds out forward and the brewing filter is now visible.*
- > Clean the brewing unit (3e) under running water.
- > Clean the brewing sieve (3h and 3i) under running water.



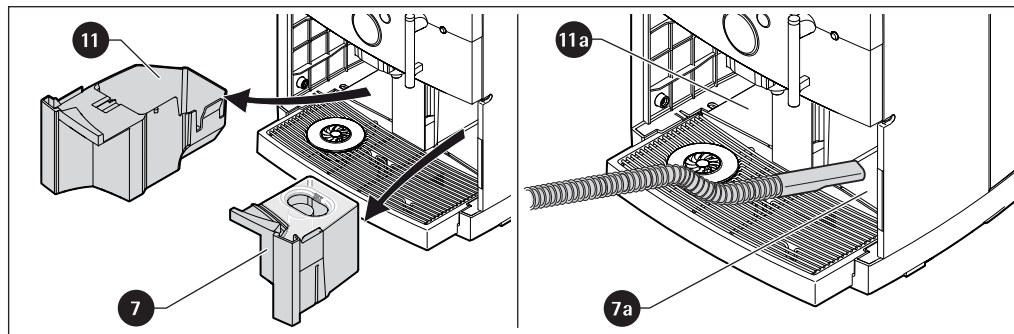
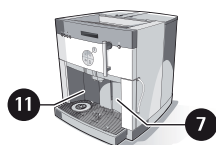
### Caution!

#### Possible damage to the brewing unit!

The brewing unit of your automatic coffee machine can be damaged due to cleaning agent or by cleaning it in a dishwasher.

- > Use only water for cleaning the brewing unit.
- > Never clean the brewing unit in a dishwasher.

- > Dry the brewing unit with a cloth.
- > Allow the brewing unit to dry completely before replacing it in the machine.



- > Pull out the water tank (7) and the coffee grounds container (11).
- > Remove the residues of ground coffee in both the openings (7a, 11a), for example, with a vacuum cleaner.
- > Turn the thread on the brewing unit head with the Multitool in a clockwise direction until the black scraper folds in again.
- > Insert the dried brewing unit till the lock clicks into place.
- > Close the lid of the brewer.

**Caution!****Possible damage to your automatic coffee machine!**

- > Never force the brewing unit into your automatic coffee machine.
- > When the brewing unit sticks, turn the thread at the brewing unit head slightly to the left or right with the Multitool.



**Tip:** If the brewing unit cannot be replaced properly, consult the troubleshooting section on page 87.

### 4.3.2 General cleaning



**Caution!**

**Possible damage to the water tank, the drip tray or the coffee grounds container!**

Due to the thermal effect in the dishwasher, the water tank, drip tray and coffee grounds container can be deformed.

- > Therefore, never clean the water tank, the drip tray and the coffee grounds container in the dishwasher.
- > Clean the housing only with mild cleaning agents.

---

**Grounds container and water tank cleaning**

- > Empty the coffee grounds container and rinse it with water.
- > Make sure that the All-In-One spout is in the bottom-most position and that the milk hose is not located in front of the grounds container.
- > Follow the chapter "2.4 Clean the water tank" on page 9.



---

Heavy calcium deposits can be removed with the WMF descaling agent. After descaling, the water tank must be thoroughly rinsed to removed the descaling residues.

---

**Clean the drip tray and the drip tray grid**

- > Remove the drip tray from the automatic coffee machine.
- > Empty the drip tray.
- > Rinse the drip tray and drip tray grid with water.
- > Re-insert the drip tray.

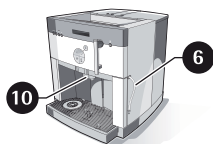
**Clean the bean hopper**

- > Switch the coffee machine off with the off/c button (push for at least 2 seconds).
- > Remove the mains plug.
- > Clean the empty bean hopper with a dry, lint-free cloth.

## Care

### Clean the housing and control panel

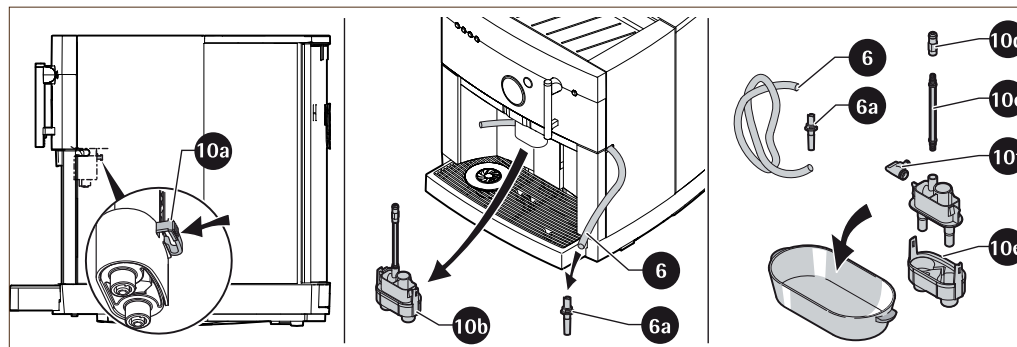
- > Switch the coffee machine off with the off/c button (push for at least 2 seconds).
- > Remove the mains plug.
- > Clean the housing with a damp cloth.



### 4.3.3 Clean the milk system

*In domestic use we recommend cleaning the milk system once a week.*

- > Remove the water tank from the machine.
- > Remove the milk hose from the milk container or release it from the milk lance.
- > Remove the milk hose from the guide.

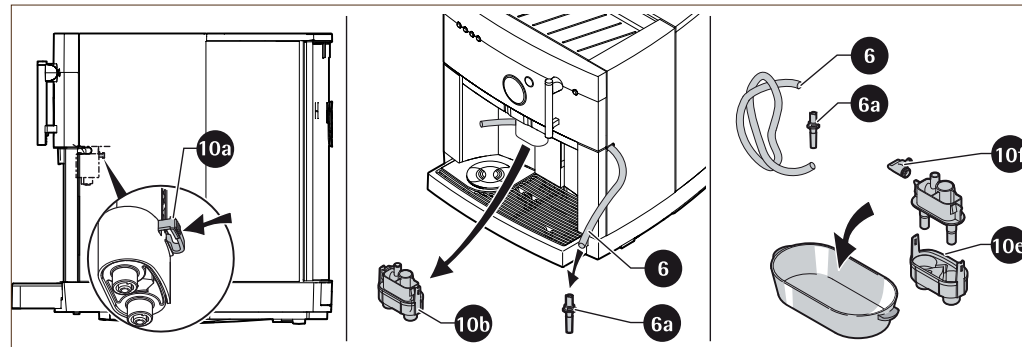


### Dismantling parts

- > Press the release button (10a) at the back of the All-In-One spout.
- > Pull the milk foamer (10b) off downwards.

## Care

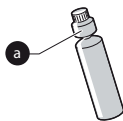
- > Detach the milk hose (6) from the milk foamer (10b).
- > Detach the milk nozzle (6a).
- > Detach the upper and lower part (10e) of the milk foamer from one another by pressing the part of the milk foamer with the spout downwards on a solid surface.
- > Detach the milk hose connection (10f) from the milk hose (6) and from the milk foamer
- > Unscrew the air inlet tube (10c) from the milk foamer and unscrew the black cap (10d) from the air inlet tube.



### Dismantling parts

- > Press the release button (10a) at the back of the All-In-One spout.
- > Pull the milk foamer (10b) off downwards.
- > Detach the milk hose (6) from the milk foamer (10b).
- > Detach the milk nozzle (6a).
- > Detach the upper and lower part (10e) of the milk foamer from one another by pressing the part of the milk foamer with the spout downwards on a solid surface.

### Using milk system cleaner



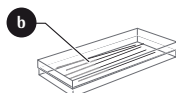
- > Fill the dispensing chamber (a) of the WMF milk system cleaner, by holding the closed bottle upright and pressing it. The bottle must be definitely held closed.



### **Hazard!** **Hazard of eye injury!**

In case of eye contract, the WMF milk system cleaner can lead to serious eye injuries.

- > Ensure that the WMF Milk system cleaner never comes in contact with the eyes of humans or animals.



- > Open the lid of WMF Milk system cleaner.
- > Mix one measuring cap of WMF milk system cleaner and 200 ml water in a container.
- > Place all parts of the milk system in the cleaning solution for minimum 5 hours or overnight.
- > Finally, rinse all the parts thoroughly under running water.
- > Clean the beverage spouts with the brushes provided (b).
- > Dry the parts with a cloth and allow it to dry completely before the assembly.

### Reassembling the parts



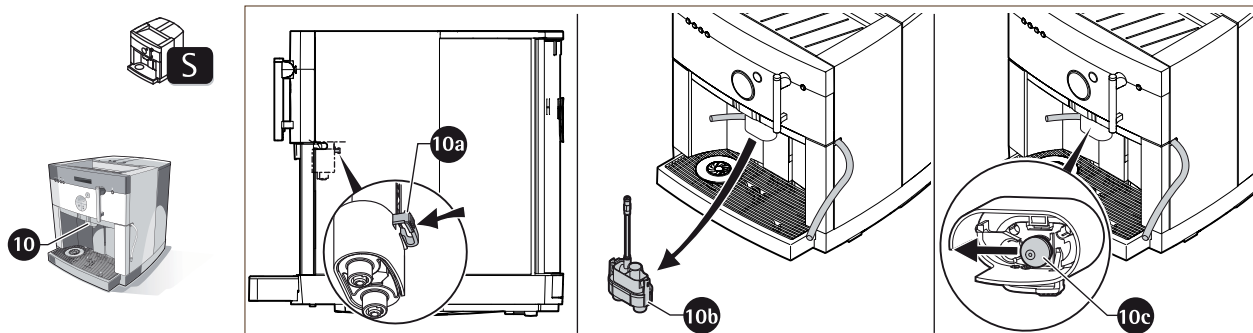
- > Assemble the milk foamer (connect the upper and lower part together, attach the milk hose).
- > Screw the air inlet tube (10c) onto the milk foamer and screw the black cap (10d) onto the air inlet tube.

- > Insert the milk foamer into the All-In-One spout from below.
- > Push the All-In-One spout downwards.
- > Lay the milk hose in the guide and place the milk nozzle and, if necessary, also the milk lance back on the hose (see chapter "2.6 Installing milk hose" on page 11).
- > Insert the water tank.

## Care

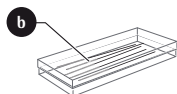
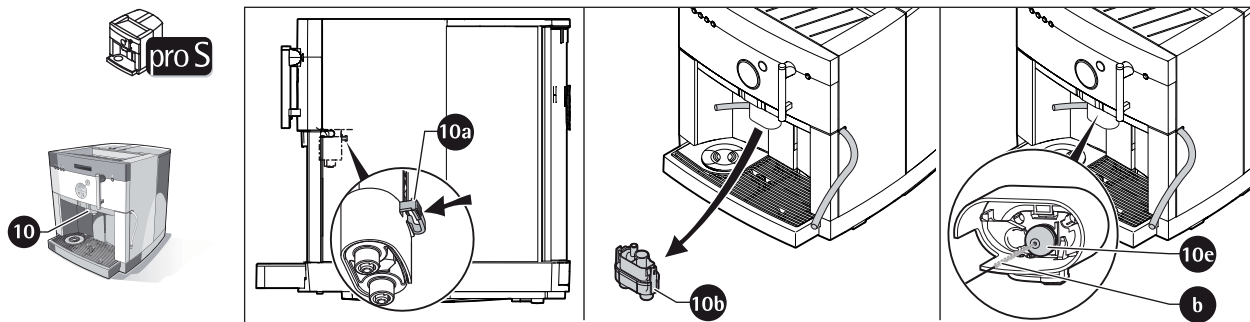
### 4.3.4 Clean the steam nozzle

Cleaning the steam nozzle is only required in the event of a fault.





## Care



- > Press the release button (10a) at the back of the All-In-One-spout and pull the milk foamer (10b) off downwards.
- > Carefully clean the steam nozzle (10e) in the All-In-One spout with one of the small cleaning brushes provided (b).

Care

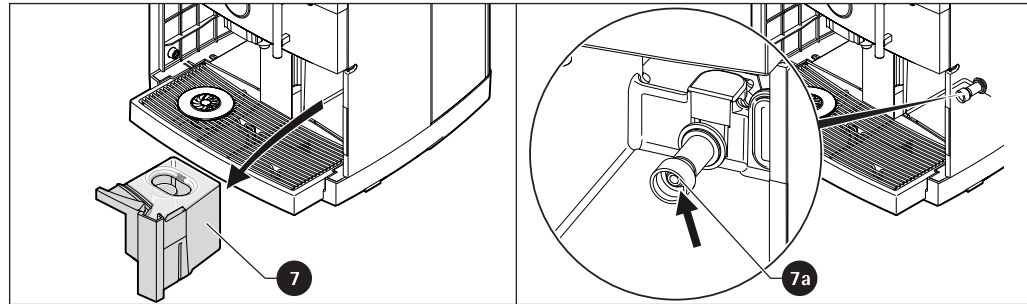
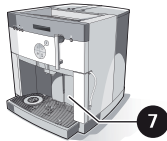
## 4.4 Lubricating O-rings



- > Use only WMF "Grease for sealing rings" from the accessories.  
*The grease/lubricant is suitable for the material and safe for food technology.*

### 4.4.1 Lubricating O-Ring of the Water tank

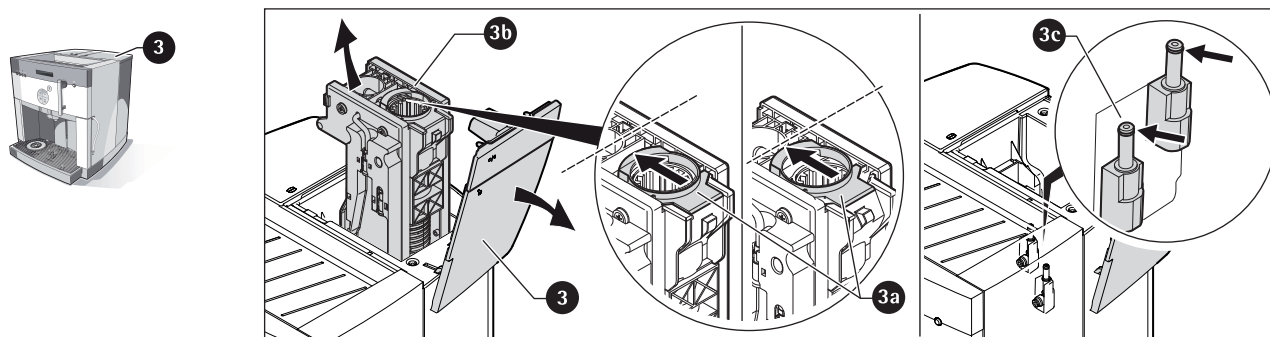
If it is difficult to remove the water tank and difficult to insert it, you must mildly lubricate the O-Ring on the water spout with the WMF "Gasket grease".



- > Pull out the water tank (7).
- > Lubricate the O-Ring (7a) on the water spout with the WMF "Gasket grease".

#### 4.4.2 Lubricating O-Ring of the Water tank

If it is difficult to remove the brewing unit and difficult to insert it, you must mildly lubricate the O-Ring with the WMF "Gasket grease".



- > Open the lid of the brewing unit (3).
- > Release the lock (3a) and lift the brewing unit from the brewing chute (3b).
- > Mildly lubricate the O-Rings (3c) in the brewing chute with the WMF "Grease for gasket rings".
- > Make sure that no grease gets into the holes.

Display messages

## 5 Display messages

---

*Messages for operation and troubleshooting are displayed on your coffee machine. Thus, you always know how to proceed.*

### 5.1 Operating messages

---

Emptying coffee  
grounds container

empty grounds cont.

beverage sel. locked  
grounds cont.missing

*The coffee grounds container is full*

- > Remove the coffee grounds container.
- > Empty the coffee grounds container and rinse it with water.
- > Wipe the coffee grounds container dry.
- > Replace the coffee grounds container.
- > Confirm the clearance with **P** button.

*Always empty the coffee grounds container when the coffee machine is switched on so that the electronic counter registers this clearance.*

Empty drip tray

empty drip tray

*The drip tray needs to be emptied.*

- > Remove the drip tray and empty it.
  - > Re-insert the drip tray.
-

## Display messages

<b>Refilling water tank</b>	<div data-bbox="486 252 888 320">beverage sel. locked refill water tank</div> <div data-bbox="486 338 888 406">beverage sel. locked water cont. missing</div>	<p><i>The water tank is nearly empty. The water tank is never emptied completely so that no air enters the coffee system.</i></p> <ul style="list-style-type: none"> <li>&gt; Remove the water tank from the automatic coffee machine.</li> <li>&gt; Completely empty the water tank.</li> <li>&gt; Fill the water tank with cold tap water.</li> <li>&gt; Slide the water tank into the automatic coffee machine with the lid fitted in position.</li> </ul>
<b>Fill the bean hopper</b>	<div data-bbox="486 548 888 616">refill beans confirm beverage</div>	<p><i>The coffee beans in the coffee bean hopper is not sufficient. Grinding is interrupted.</i></p> <ul style="list-style-type: none"> <li>&gt; Fill the coffee bean hopper with coffee beans.</li> <li>&gt; Press the beverage button again.</li> </ul> <p><i>The grinding process is continued and the additional coffee required for the brewing cycle, is ground. The selected beverage is then brewed.</i></p>
<b>Fill in the ground coffee</b>	<div data-bbox="486 819 888 893">insert coff. grounds select beverage</div>	<p><i>The lid of the ground coffee insert is opened.</i></p> <ul style="list-style-type: none"> <li>&gt; Pour in the ground coffee.</li> <li>&gt; Close the lid of the ground coffee inlet.</li> </ul> <p><i>The procedure can be cancelled with the off/c button. Already inserted ground coffee is removed via the coffee grounds container.</i></p>

## Display messages

Replace water filter

your selection pls  
replace water filter

*The water filter must be changed.*

> Change the water filter (chapter "4.2.5 Replace water filter" on page 59).

*The remaining capacity is displayed.*

Close the lid of the  
water tank

tank lid missing?

*The lid is not placed or not correctly placed.*

> Place the lid on the water tank.

*Without the lid, the machine is not ready for operation.*

Close brewer lid

beverage sel. locked  
lid open

*The brewer lid of the automatic coffee machine is open.*

> Close the lid of the brewer.

Grinding too fine?  
Brewer is clogged?

grinding too fine?

*The delivery spout is inconsistent, the ground coffee is blocking the brewing sieve.*

> Cleaning the brewer.

> If the message continues to be displayed, set the grinding grade 1 point coarser.

brewer clogged?

## 5.2 Messages for troubleshooting

### Brewer

place brewer

*The brewing unit is not inserted.*

> Insert the brewing unit.

brewer pos. switch

*The brewing unit is not inserted.*

> Check if the brewing unit is inserted correctly.

*The brewing unit is inserted only with difficulty or not at all inserted:*

> Remove the brewer.

> Open the brewing chamber with the multitool.

> Apply a thin layer of grease from the accessories to the red gaskets (chapter "4.4.2 Lubricating O-Ring of the Water tank" on page 76).

### Flow



clear flow stopped

> Fill the water tank.

> Deaerate coffee machine: Dispense hot water until a constant stream of water comes out.

(Water tank is empty)

## Display messages



clear flow stopped

(Water tank is full)

---

*Air in the system? Possibly associated with loud pump noise?*

- > Check whether the water tank is completely pushed in.
- > Bleed the automatic coffee machine by dispensing hot water until a constant stream of water comes out.

*Is the water filter or sieve clogged?*

- > Change the water filter (chapter "4.2.5 Replace water filter" on page 59).
- > Clean the sieve.

*Is the check valve spout of the water tank dirty?*

- > Clean the water spout of the water tank from behind with a small brush from the accessories.

*Hot water not dispensed?*

- > Remove the water filter and the sieve from the water tank and try again.

*O-Ring on the water spout supports is swollen?*

- > Replace the O-ring on the water drain spout supports.

---

clear flow stopped

(Water tank is full)



---

*Brewing unit clogged?*

- > Remove the brewing unit.
  - > Change the water filter (chapter "4.3.1 Clean the brewing unit" on page 65).
  - > Carry out the cleaning program (chapter "4.2.4 Machine-cleaning – Cleaning programme" on page 56).
-



## Display messages

clear flow stopped (water tank is full)	<p><i>Grinding too fine?</i></p> <ul style="list-style-type: none"> <li>&gt; Set the degree of grinding to be coarser by one fourth rotation (chapter "3.6.3 Grinding grade setting: Perfect Extraction System" on page 40).</li> <li>&gt; Suck out the grinding dust.</li> </ul>
timeout steam level	<p><i>Air in the system? Possibly associated with loud pump noise?</i></p> <ul style="list-style-type: none"> <li>&gt; Check whether the water tank is completely pushed in.</li> <li>&gt; Remove the milk hose from the milk container and press the milk foam button.</li> </ul> <p><i>Is hot water dispensed instead of steam?</i></p> <ul style="list-style-type: none"> <li>&gt; Carry out descaling.</li> </ul> <p><i>Does steam escape?</i></p> <ul style="list-style-type: none"> <li>&gt; Call the hotline.</li> </ul>
 clearing halted clear flow stopped	<ul style="list-style-type: none"> <li>&gt; Deaerate coffee machine: Dispense hot water until a constant stream of water comes out.</li> <li>&gt; Press  button.</li> </ul> <p><i>Cleaning is continued.</i></p>

## Display messages



### EEPROM Error

- > Switch the coffee machine off with the off/c button (push for at least 2 seconds).
- > Switch the coffee machine on with the off/c button.
- > If switching on does work, pull out the mains plug and re-insert it.

*On recurrence, the fault must be rectified by the WMF Service-Center.*

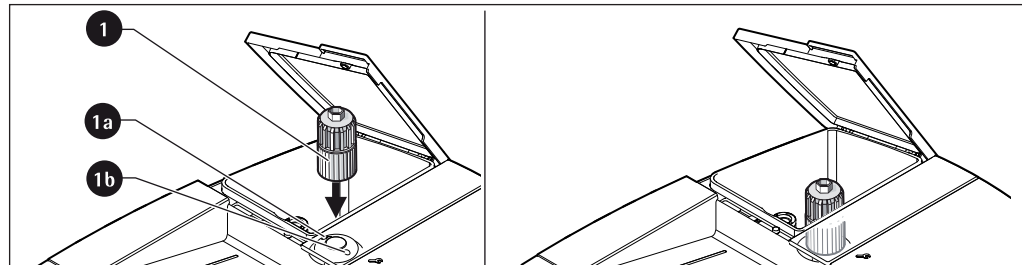
## Motor driver



### motor driver error

- > Switch the coffee machine off with the off/c button (push for at least 2 seconds).
- > Switch the coffee machine on with the off/c button.
- > If switching on does work, pull out the mains plug and re-insert it.

*On recurrence, the fault must be rectified by the WMF Service-Center.*



## Display messages

### Grinder

grinder blocked

*The grinder is blocked by a foreign body.*

- > Switch off the machine and pull out the mains cable.
- > Clean the bean hopper.
- > Insert the multitool **(1)** in the 2 holes **(1a, 1b)** in the grinder.
- > Turn the grinder **(1)** in a clockwise direction to remove foreign bodies.
- > Switch on the machine.
- > Start the grinder by pressing the beverage button.
- > If the grinder is free again: Reset the grinding grade.

*Grinding too fine.*

- > Set the grinding grade to be coarser

### Temperature sensor

temp.sensor steam

- > Switch off the coffee machine.
- > Allow the coffee machine to cool down.
- > Again switch on the coffee machine.

temp.sensor water

*On recurrence, the fault must be rectified by the WMF Service-Center.*

Display messages

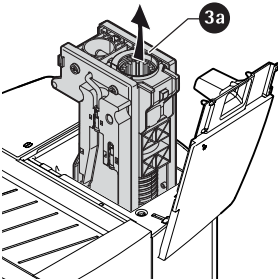
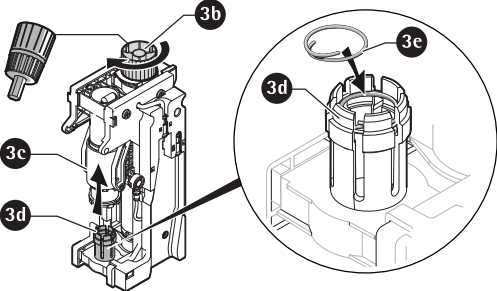
### 5.3 Problems without error display

Problem	Rectification measure
No milk foam - / milk output, although there is milk in the container	Milk hose kinked or squashed? > Re-fit the milk hose again. > Clean the All-In-One spout (chapter "4.3.3 Clean the milk system" on page 70). > Make sure that the milk lance is in the open position.
No milk foam, only hot milk	> Carry out milk system rinse. Does the problem persist? > Clean the milk system (chapter "4.3.3 Clean the milk system" on page 70). > Clean the milk nozzle (chapter "4.3.3 Clean the milk system" on page 70). No escape of steam? > Clean the brewing unit (chapter "4.3.4 Clean the steam nozzle" on page 73).
Milk or milk foam too cold	> Ensure that the right milk nozzle is attached to the milk hose (brown for refrigerated milk, transparent for unchilled milk) or use the WMF milk lance.
Milk is too hot and too little or milk foam has bubbles	> Use refrigerated milk > Check whether the milk hose is kinked or squashed. > Re-fit the milk hose again. > Clean the All-In-One spout (chapter "4.3.3 Clean the milk system" on page 70). > Make sure that the correct milk nozzle is on the milk hose or use the WMF milk lance ("2.6 Installing milk hose" on page 11). > Check all connections and seals of the All-In-One spout for leaks.

## Display messages

Problem	Rectification measure
It is difficult to insert the water tank	> Apply WMF grease from the accessories to the O-Ring on the water spout supports (chapter "4.4.1 Lubricating O-Ring of the Water tank" on page 75).
It is difficult to remove the brewing unit and reinsert it.	> Apply WMF grease from the accessories to the O-Ring on the water spout supports (chapter "4.4.2 Lubricating O-Ring of the Water tank" on page 76).
Coffee has no creme	<p>Improper coffee mixture or coffee is no longer fresh?</p> <p>&gt; Change the coffee beans.</p> <p>Quantity of ground coffee is too little?</p> <p>&gt; Increase the coffee strength</p> <p>Coffee is too cold?</p> <p>&gt; Reheat the cups on the cup storage.</p> <p>&gt; Carry out warm up rinse.</p> <p>&gt; Increase the coffee strength.</p> <p>Grinding grade too coarse?</p> <p>&gt; Set the grinding grade finer by one rotation (chapter "3.6.3 Grinding grade setting: Perfect Extraction System" on page 40).</p>
Pump is very noisy	<p>&gt; Check whether the water tank is completely pushed in.</p> <p>&gt; Deaerate the coffee machine by dispensing hot water until a constant stream of water comes out.</p> <p>It is normal that during the operation time to the water pump starts up automatically and fills in the system.</p>

## Display messages

Problem	Rectification measure
The brewing unit cannot be removed or reinserted	<ul style="list-style-type: none"> <li>&gt; Adjust the brewing unit with the multitool as you are inserting it until you can insert the brewing unit.</li> <li>&gt; Remove the residue of coffee grounds inside the brewer.</li> </ul>
	
There is a noticeable large amount of coarse ground coffee inside the brewer	<ul style="list-style-type: none"> <li>&gt; Set the grinding grade finer by one rotation (chapter "3.6.3 Grinding grade setting: Perfect Extraction System" on page 40).</li> <li>Is the metal spring ring in the brewer stamp missing?</li> <li>&gt; Release the brewing unit (3a).</li> <li>&gt; Use the multitool (3b) to turn the brewer (3c) clockwise all the way upwards.</li> <li>The brewer stamp (3d) on the bottom of the brewer is now visible.</li> <li>&gt; Insert the metal ring (3e) in the brewer stamp (3d).</li> </ul>

## 6 Technical data

	WMF 1000 S	WMF 1000pro S
Power rating	1,7 - 2,3 kW	
Mains power connection	1/N/PE ~ 50/60 Hz; 220 - 240V	
On site circuit protection	maximum 16 A	
Coffee bean hopper	320 g	
Variable brewing chamber	6 to 15 g	
Capacity of water tank (without filter)	2,8 litres	
Coffee grounds container	approx. 20 portions	
Height adjustable All-In-One spout with milk nozzle	67 to 135 mm	65 to 137 mm
High-performance pump	16 bar	
Independent heating systems	2	
External dimensions	Width 350 mm	
	Height 400 mm	
	Depth 450 mm	
	For maintenance and cleaning, at least 300 mm space above the machine for dismantling the brewer must be allowed, together with 50 mm at the sides.	
Empty weight	approximately 19.0 kg	
Weight of the brewer	1,2 kg	
Cable length	approximately 0.8 m	
Continuous sound pressure level (Lpa)	< 70 dB (A)	
Machine type	03 0500 0003	03 0510 0002
Manufacturer	wmf consumer electric GmbH	

## 7 Index

---

### A

- Adjusting the milk quantity .....39
- Adjusting the water volume .....38
- All-In-One spout ..... 11, 62, 70, 71, 74
- Allow display of date/time .....48

### B

- Beverage settings .....37
- Brewing temperature
  - setting .....46, 47, 53

### C

- Café Crème
  - preparing .....26
- Cancelling beverage preparation .....34
- Cappuccino
  - preparing .....27
- Carbonate hardness - Test strips ..... 9
- Care .....50
  - Care interval .....50
  - Customer care programmes .....51
- Cleaning
  - Brewing unit .....65
  - general points .....69

- machine .....56
- manually .....65
- Milk system .....54, 70
- Steam nozzle .....73
- Clean the steam nozzle .....73
- Coffee bean hopper
  - Cup volume .....13, 32
  - filling .....12
- Coffee strength
  - adjusting (permanent) .....38
- Coffee-system rinse, automatic .....19
- Counter readings
  - deleting .....49
  - reading .....48

### D

- Descaling .....61
- Disposal .....91

### E

- EEPROM Error .....82, 83
- Energy saving mode .....15
- Energy-saving (tips) .....34
- Espresso
  - preparing .....26
- Espresso Macchiato
  - preparing .....27

### F

- Factory setting .....48
- Fault rectification .....80, 85
- Flow fault .....80

### G

- Grinding too fine .....80
- Ground coffee feed .....31

### H

- Hazard instructions .....2
- Hot water dispensing .....34

### I

- Illumination .....46
- Initial setting .....14
- Initial setup programme .....14
- Intended use .....1

### L

- Latte Macchiato
  - preparing .....27
- Lubricating O-rings
  - Brewing unit .....76
  - Water tank .....75



## M

Machine cleaning .....	56
Manual cleaning .....	65
Bean hopper .....	69
Cleaning the milk nozzle .....	73
Coffee grounds container .....	69, 70, 71, 72
Drip tray and drip tray grid .....	69
Housing and control panel .....	70
Milk lance .....	24
Motor driver error .....	83
Multitool .....	6, 42, 67, 80, 84, 87

## O

off/c-button .....	14
Office functions .....	47
Operating messages .....	77
Operation .....	19

## P

Pot function .....	30
Pre-brew .....	40
Preheat cup .....	29
Preparation test .....	35
Preparing coffee beverages .....	25
Preparing milk foam .....	33

## Q

Quick selection of cup size .....	28
-----------------------------------	----

## R

Reinstate/set up special information tone .....	48
Replace water filter .....	59
Rinsing water filter .....	17, 22, 26

## S

Safety .....	1
Scope of supply .....	5
Second type of coffee .....	31
Selecting the basic settings .....	45
Selecting the beverage setting .....	36, 38
Set the grinding degree .....	40
Setting the date .....	16
Setting the language .....	14
Setting the switch off time .....	14
Setting the time .....	16
Setting the water hardness .....	16, 46
Steam Jet .....	29
Switching milk off/on .....	47
Switching off the automatic coffee machine .....	19
Switching on the automatic coffee machine .....	19

Symbols .....	2
---------------	---

## T

Technical data .....	88
Transport .....	91
Troubleshooting .....	80, 85

## W

Warranty cover/guarantee .....	91
Water filter .....	10
Water tank filling .....	12
White coffee .....	27
WMF Connect & Clean milk system rinsing .....	54

## 8 Transport and Disposal

---

- > Retain the original packing as protection during transportation.
  - > Empty the water tank, drip tray, grounds box and the bean hopper before moving.
  - > Always dispatch or transport the machine in the original box with the expanded polystyrene shells.
- Disposal options for the device at the end of its service can be found out from your local municipal authority.



This unit complies with the European Directive 2002/96/EU concerning waste electrical and electronic equipment (waste electrical and electronic equipment – WEEE) and must not be disposed of in household waste.

You can get further information from the nearest recycling depot or your Service-Center.

The WMF water filter can be disposed of in the household waste.

## 9 Guarantee, warranty and service

---

You are entitled to the warranty rights within the legal scope. Additional information on warranty and guarantee conditions are given in the supplementary sheet of the user manual.

If you need additional information or if problems occur, please contact the WMF-dealer or contact the service center in your country. Telephone number and other information are given in the supplementary sheet of the user manual.

Address of the manufacturer: WMF AG, Eberhardstrasse, D-73309 Geislingen

## 10 Legal details

---

© 2008-2011 WMF Corporation

All rights, especially the right of reproduction, publication and translation, are reserved. No part of this manual may be reproduced in any form or processed, duplicated or distributed electronically without written consent. Subject to technical modifications.

Design and production / typesetting and layout:

reinisch AG, Albert-Nestler-Str. 24-26, 76131 Karlsruhe, Germany.

Translated from the German original edition Printed in Germany.

WMF 1000 S  
Type 03 0500

WMF 1000 pro S  
Type 03 0510

User manual  
EN 03/2011